THE

PRACTICE

OF

COOKERY,

PASTRY, AND CONFECTIONARY.

IN THREE PARTS.

CONTAINING,

PART I. Receipts for making up all kinds of plain and dressed Dishes; Soups, Sauces, Ragoos, Fricassees, &c.

PART II. Pies, Pasties, Puddings, Dumplings, Custards, Pancakes, Fritters, &c.

PART III. Pickling and Preserving; Barley Sugar and Tablets; Cakes, Biscuits, and Tarts; Marmalades, Jellies, Creams, Syllabubs, Blamange, with other Dessert and Ornamental Dishes.

Also Receipts for making Vinegars, Ketchups, Wines, Shrubs, Cordials, &c. Dinner Tables, Supper Dishes, and Articles in Season; Directions for Marketing, Trussing, Carving, &c.

BY MRS FRAZER,

Confectioner,

AND TEACHER OF THESE ARTS IN EDINBURGH.

WITH PLATES.

THE SEVENTH EDITION, ENLARGED AND IMPROVED.

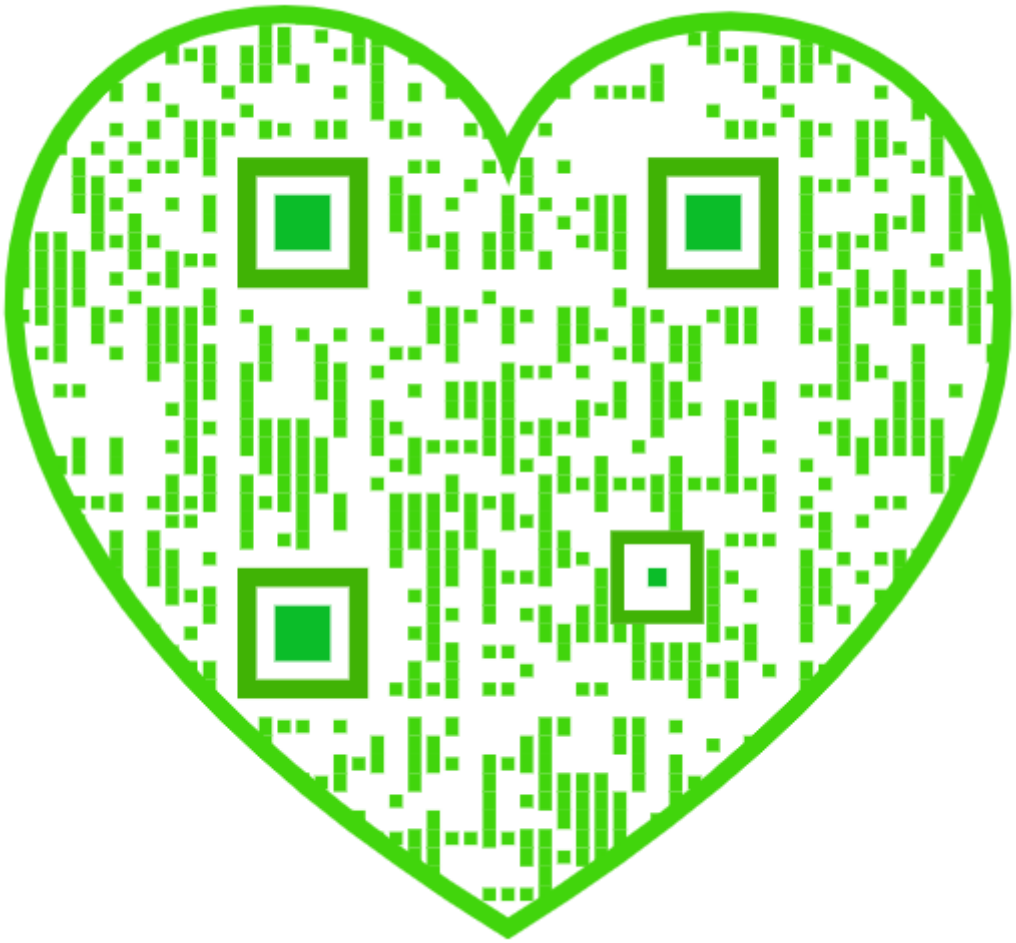
Edinburgh:

PRINTED FOR THE AUTHOR,

AND SOLD AT HER HOUSE, MILN'S SQUARE,

Opposite the Tron Church.

1820.



ENTERED IN STATIONERS' HALL.

EDINBURGH:
Printed by J. Ruthven & So

To the Public.

THE *practical* part of *Cookery*, *Pastry*, and *Confectionary*, which now forms so essential and important a branch of Female education, is undoubtedly of the greatest utility. It embraces objects intimately connected with the *comfort*, as well as the *expenditure* of every family; because, by *extending* the former, and abridging the latter, it is entitled to claim no inconsiderable share of attention and regard. A thorough conception of it, however, can only be attained by experience and practice.

From this source, the Author of the present work acquired her knowledge of these arts; and it will be readily admitted, that few are more capable, or better qualified to communicate them to others. These considerations, joined to the solicitations of the Author's numerous pupils, originally induced her to publish it. The doing so has been attended with such success, that *six* editions, consisting of upwards of *ten* thousand copies, have already had a very rapid sale—a circumstance which affords the most ample testimony of its having met with the approbation of a discerning and intelligent Public.

It only remains to be observed, that in this *seventh* edition, not only every new and material improvement has been carefully adopted, but the most simple rules, founded on a very long and ex-

tensive practice, are laid down, for the ease and accommodation of every practitioner. In short, no exertion has been wanting to render the whole universally *useful*, to combine *simplicity* with *elegance*, and *economy* with *variety*.

N. B.—*The liquid measures are given, first in Scots, and then in English, agreeably to the following table :*

SCOTS.	ENGLISH.
1 Gill, - - - - -	¼ Pint.
1 Mutchkin, - -	1 Pint.
1 Chopin, - - -	1 Quart.
2 Pints, - - - -	1 Gallon.

The *Butter* is Scots weight, viz. 22 oz. to the pound, which makes 3 lbs. Scots equal to 4 lbs. 2 oz. English.

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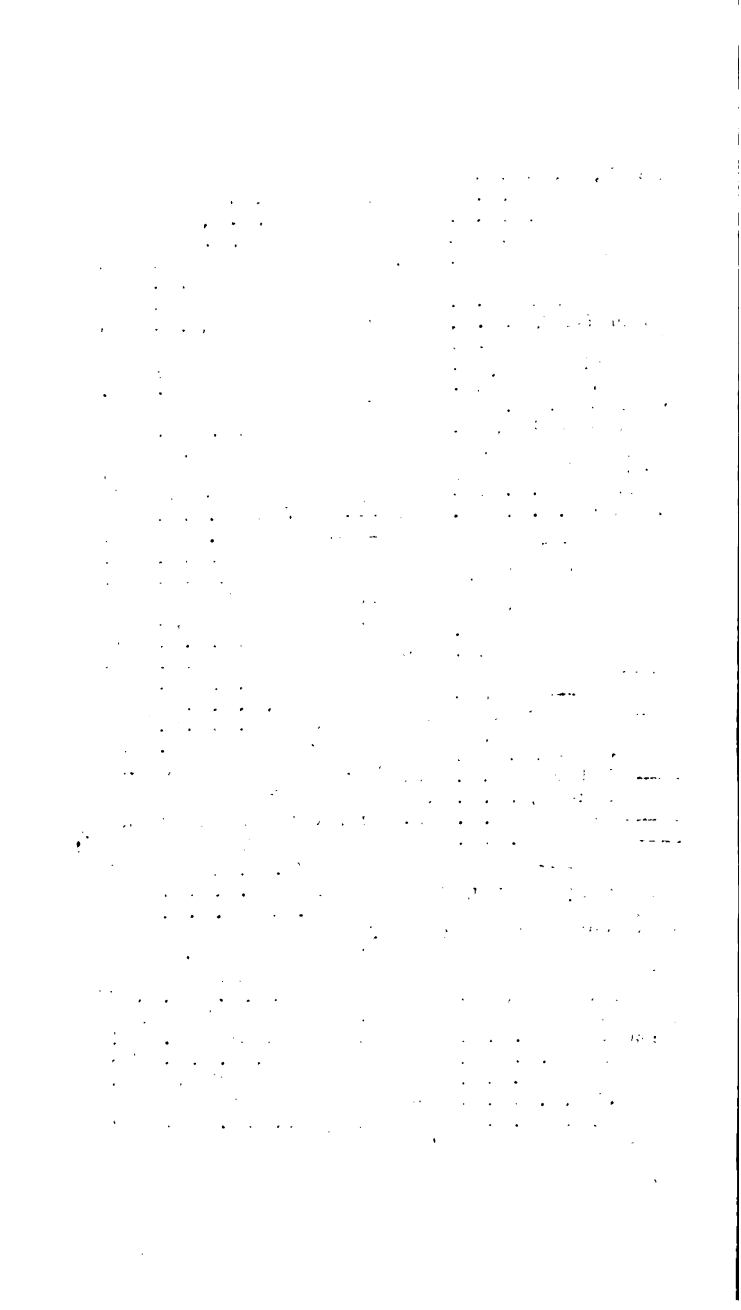

THE

PRACTICE

OF

Cookery, Pastry, and Confectionary.

PART I.

OF COOKERY.

CHAPTER I.

REMARKS ON CHOOSING PROVISIONS.

Beef.—Ox beef, if young, has a fine, smooth, open grain, of a pleasing carnation red, and is very tender; the fat rather white than yellow, and the suet white.—The grain of cow beef is closer, and the fat whiter; but the lean not so bright a red as the other. The grain of bull beef is still closer, the fat hard and skinny, the lean of a deep red, and smells stronger than cow or ox beef.

Mutton.—If young, it will feel very tender; but if old, it will be hard, and the fat fibrous and clammy. The grain of ram

mutton is close, the flesh of a deep red, and the fat spongy. The flesh of ewe mutton is paler than the wedder, and the grain closer. Short-shanked mutton is the best.

Lamb.—If the vein in the neck of the fore-quarter appears of a fine blue, it is fresh; but if green or yellow, it is stale. If the hind quarter has a faint disagreeable smell near the kidney, or if the knuckle be limber, it is not good. The head is good when the eyes are bright and plump, but stale if sunk and wrinkled.

Veal.—The flesh of cow-calf is whiter than that of bull, but not so firm; the fillet of the former is generally preferred, on account of the udder. If the vein in the shoulder is not of a bright red, it is not fresh; and if there be any green or yellow spots in it, it is bad. A good neck and breast will be white and dry; but if clammy, and look green or yellow at the upper end, they are stale. The kidney is apt soonest to taint in the loin, and if stale, it will be soft and slimy. A leg is good if it be firm and white; but bad if limber, and the flesh flabby, with green or yellow spots. The same observations with regard to the lamb's head hold as to this.

Pork.—Measley pork is dangerous to eat.

It is known by the fat being full of little kernels. If young, the lean will break on being pinched, the skin will dint by pinching it with the fingers, and the fat, like lard, will be soft and pulpy. If the rind is thick, rough, and cannot be easily pinched, it is old. If the flesh is cool and smooth, it is fresh; but if clammy, it is tainted, and the knuckle part will always be the worst.

Hams.—Those are best which have the shortest shank. If, by introducing a knife under the bone, it come out clean, and smell well, it is good; but if it be daubed and smeared, or has a disagreeable smell, it is bad.

Bacon.—If good, the fat will feel oily, look white, the lean will be of a good colour, and stick close to the bone; but bad, or will be soon rusty, if there are streaks in the lean. The rind of young bacon is always thin, but thick if old.

Brawn.—The rind of old brawn is thick and hard. The rind and fat of barrow and sow brawn are very tender.

Venison.—The fat of venison must determine the choice of it. If the fat is thick, bright, and clear, the clefts smooth and close, it is young; but if the clefts are wide and rough, it is old. It will first change at the haunches and shoulders. If fresh, it will

have a sweet smell, but if stale, the reverse. If tainted, it will look green, or incline to a blackish colour.

Turkeys.—If a cock-turkey is young, it will have a smooth black leg, with short spurs, the eyes full and bright, and the feet limber and moist; but see that the spurs are not scraped, to deceive. When stale, the feet are dry and the eyes sunk. The legs of the hen, if she is old, will be rough and red; and if with egg, the vent will be soft and open.

Cocks and Hens.—The spurs of a young cock are short. The vents will be open, if stale; but close and hard, if fresh. Hens are always best when full of eggs, and just before they begin to lay. The comb of a good capon is pale, the breast fat, the belly thick, and the rump large.

Geese.—A yellow bill and feet, with few hairs upon them, are the marks of a young goose; but these are red when old. The feet will be limber, if fresh; but stiff and dry, if stale. Green geese are in season from May to June, till they are three months old. A stubble goose is good till it be five or six months old, and should be picked dry. The same rules will hold as to wild geese, with respect to their being young or old.

Ducks.—The legs of a new-killed duck are limber; and if fat, the belly will be hard and thick. The feet of a stale duck are dry and stiff. Those of a tame one are of a dusky yellow, and thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour.

Pheasants.—These beautiful birds are of the English cock and hen kind, and of a fine flavour. The cock has spurs, and the hen is most valued when with egg. The spurs of a young cock are round; but if old, they are long and sharp. If the vent of the hen be open and green, she is stale; if with egg, it will be soft.

Woodcocks—are birds of passage, and found with us only in the winter. They are best a fortnight or three weeks after their first appearance, and have rested after their long flight over the ocean. If fat, they will be firm and thick, and a vein of fat will run by the side of the breast; a lean one will feel thin in the vent. If newly killed, the feet will be limber, and the head and throat clean; but the reverse if stale.

Partridges.—Autumn is the season for them. If young, the legs will be yellowish, and the bill of a dark colour. If old, the bill will be white and the legs blue. If fresh,

the vent will be firm; but if stale, it will look greenish, and the skin will peel when rubbed with the finger.

Bustards.—The same rules as to the choice of a turkey will hold as to these birds.

Pigeons, &c.—They are full and fat at the vent, and limber-footed, when new; but if the toes are harsh, and the vent loose, open, and green, they are stale. If old, the legs will be large and red. The tame pigeon is preferable to the wild, is larger in the body, and fat and tender. Wood-pigeons are larger than wild ones, but like them in other respects. The same rules will hold in the choice of the *plover, field-fare, thrush, lark, blackbird, &c.*

Hares.—When old, the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large; if young, the claws are smooth and sharp, the ears tear easily, and the cleft in the lip much spread. The body will be stiff, and the flesh pale, if newly killed; but if the flesh is turning black and the body limber, it is stale: they are not always considered the worse of being kept till they smell a little.

Rabbits.—The claws of an old rabbit are rough and long, and grey hairs are intermixed with the wool; but if young, the

wool and claws are smooth. If stale, they will be limber, the flesh bluish, and have a kind of slime upon it; but if fresh, they will be stiff, and the flesh white and dry.

Fish.—The general rule for knowing whether fish are fresh or stale, is by observing the smell and colour of the gills, which should be of a lively red; whether they be hard or easily opened, the standing out or sinking in of the eyes, the fins stiff or limber, or by the gills. Fish taken in running water are always better than those from ponds.

Turbot—is good when thick and plump, and the belly of a yellowish white; but bad, if thin and bluish. It is in season the greater part of the summer, and is generally caught in the German and British Oceans.

Soles—are good when thick and firm, and the belly of a fine cream colour; but bad if flabby, or incline to a bluish white. Midsummer is the principal season for them.

Lobsters.—If fresh, the tail will be stiff, and pull up with a spring; but if stale, it will be flabby, and have no spring. If newly taken, the claws will have a quick and strong motion upon pinching the eyes; the heaviest are esteemed the best. The cock lobster is narrow in the back part of

the tail, and has no spawn under it. The two uppermost fins within the tail are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the highest flavour, the flesh firmer, and the body when boiled of a redder colour.

Sturgeon.—The flesh of a good one is white, with a few blue veins, the grain even, the skin tender, good coloured, and soft, and the veins and gristles blue; when these are brown or yellow, and the skin harsh, tough, and dry, the fish is bad. It has a pleasant smell when good, but a disagreeable one when bad. It should cut firm without crumbling. The females are full of roe.

Dried Ling.—It is best when thick in the pole, and the flesh of a bright yellow.

Cod—is good when thick at the neck, the flesh white and firm, of a bright clear colour, and the gills red. When flabby it is not good.

Skate—is good when very white and thick. When too fresh, it eats tough; and if stale, it has a disagreeable smell.

Mackerel and Herrings.—The gills of these fish should be a fine red, the eyes full, and the whole fish stiff and bright; if the

gills are of a faint colour, and the fish limber and wrinkled, it is bad. Pickled herrings, if good, are fat, fleshy, and white. Red herrings, when good, are large, firm, and dry; full of roe or melt, and the outside of a fine yellow.

Trout.—All kinds of fresh-water fish are excellent; but the best are red and yellow. The female is most esteemed, and is known by its small head, and deep body. They are in high season the latter end of May.

Tench.—This is also a fresh-water fish, and is in season in July, August, and September. It should be dressed alive; but if dead, see that the gills are red, and hard to open, the eyes bright, and the body firm and stiff.

Salmon—when fresh, is of a fine red, and particularly so at the gills; the scales bright, and the fish very stiff. The spring is the best season for this fish. Pickled salmon is good, if the flesh feels oily, and the scales stiff and shining.

Smelts.—When fresh, they are of a fine silver hue, very firm, and have an agreeable smell, resembling that of a cucumber.

Eels—are always in season, except during the hot summer months.

Flounders—are in season from January

to March, and from July to September. When fresh they are stiff, their eyes bright and full, and their bodies thick.

Oysters—are known to be alive and vigorous when they close fast upon the knife, and let it go as soon as they are wounded in the body; are best when large and white, and are in season from September to April.

Prawns and Shrimps—when in perfection, have an excellent smell, are firm and stiff, and their tails turn stiffly inwards.—Their colour is bright when fresh; but stale, if the tails are limber, and they look pale and clammy.

Crabs.—When in perfection, the joints of the legs are stiff, and the body of a sweet smell. When too long kept, the joints are limber, the eyes look dead and loose, and they have a bad smell. Rock crabs are the best.

Butter.—In buying fresh butter, trust more to taste than smell. In choosing salt butter, trust rather to smell than taste. If it is in a cask, have it unhooped, and probed to the bottom.

Cheese.—If it is old, with a rough and ragged coat, or dry at top, you may expect to find worms or mites in it. If moist, spongy, or full of holes, it is magotty. When you

perceive any blemishes on the outside, be sure to probe it to the bottom; for though the blemish appear small, the cheese may be considerably injured within.

Eggs.—To judge properly of an egg, put the greater end of it to your tongue, and if it feel warm, it is new; but if cold, it is stale; or if, by holding it up before the sun or a candle, the yoke appears round, and the white clear and fair, it is good; but if the yoke is broken, and the white cloudy, it is bad.

CHAPTER II.

GENERAL HINTS AS TO ROASTING, BOILING, BROILING, &c.

Roasting.

Beef.—SUIT the fire to the piece you intend to roast, and let it be clear and brisk. Then put some salt and water into the dripping pan, and baste the meat with it; when that dries up, dredge it with flour, and baste it with fresh butter; paper it on the top, baste it well while at the fire, and throw some salt upon it. When the smoke draws to the fire, it is nearly done; then take off

the paper, dredge it with flour, and baste it as before, to make the froth rise.

Mutton and Lamb.—The skin of the loin, the chine, and saddle, are raised and skewered on while roasting; but when nearly ready, it is taken off, and the meat well basted.

Veal.—When put to the fire, is to be basted with salt and water; must be well done, and of a fine brown. Paper the fat of the fillet and loin. Roast the breast with the caul and sweet-bread on; when it is nearly done, take these off, and baste the meat with butter and a little flour. Do not roast it too hastily at first.

Pork—when put to the fire, is scored across with a sharp knife, and must be well roasted. The knuckle part of the leg is stuffed with sage and onions shred small. The spare-rib is basted with a little butter, a dust of flour, and some shred sage onion. A *pig* should have some cut sage, a small piece of butter, and a little pepper and salt put in the belly before it is spitted; or a pudding made of the crumb of a penny loaf, a quarter of a pound of currants, four ounces of sweet butter worked up with two eggs, a grated nutmeg, and a little pepper and salt. It must be well done at both

ends; and when thoroughly roasted, rubbed over with three or four ounces of butter in a cloth, till the crackling part is crisp.

A leg of *mutton* of six pounds will take about an hour and a quarter to roast; nine pounds, an hour and three quarters; and twelve pounds, two hours and a half. To *pork* and *veal* it is common to allow a quarter of an hour to every pound; and to a *pig*, if newly killed, little more than an hour; if killed a day or two, some time longer: but much depends upon the fire; and it is observable, that meat takes longer of doing in frosty than in fresh and mild weather.

Fowls require a brisk fire, to make them eat sweet and look well. The breast of a goose or turkey must be papered till nearly done. A middling one will take an hour to roast; a very large one an hour and a quarter, and a small one three quarters of an hour; a large fowl, or duck, three quarters of an hour; a middling one half an hour; and chickens, pigeons, and other small birds, about twenty minutes; but this entirely depends upon the fire being quick and clear.

Boiling.—Salt meat is put into the pot with cold, and fresh with boiling water. The pot must be close covered, and scum-

med well. A leg of *veal* of twelve pounds will take three hours and a half to boil, and will be whiter and more plump the slower it is boiled. *Mutton* and *beef* do not require much boiling; but *lamb*, *pork*, and *veal*, must be well done. A leg of *pork* will take an hour more to boil than a leg of *veal* of the same weight; a leg of *lamb* of four pounds will take an hour and a half; a salt dry *tongue* will take three hours boiling, and a pickled one two, after being previously steeped two hours. Fowls must be boiled in plenty of water, on a good fire, and well scummed. They may be boiled in a cloth or haggies-bag: the bag by some is preferred, as it retains the juice; but it must be cleaned well, and large enough to allow the fowl to swell. A small turkey will take about an hour to boil; a large one an hour and a half; a hen half an hour, and a large chicken about twenty minutes.

Broiling.—After the gridiron has been well heated on a clear glossy fire, rub it over with a piece of suet. Steaks in particular require to be frequently turned, and served very hot.

CHAPTER III.

DIRECTIONS FOR TRUSSING POULTRY, &c.

Turkey.—Pick it well, break the leg-bone close to the foot, and draw out the strings close from the thigh; cut off the neck close to the back, leaving the crop-skin sufficiently long to turn over; then take out the crop, and loosen the liver and gut at the throat-end with your middle finger. Cut the vent, and take out the gut, gizzard, and liver, but be careful not to break the gall. Wipe the inside clean, put a cloth on the breast, and flatten the bone. Raise the leg skin with your finger, and fix it under the apron. If it is to be roasted, leave the head and legs on, put a skewer in the joint of the wing, tuck the legs close up, turn over the neck and head, and fasten them with a skewer, as in the Plate; or, take out the neck-bone, leaving the skin entire. Fasten the head with a skewer, to make it stand erect.

Turkey Poult.—Take off the neck, but leave the skin. Put a skewer through the joint of the pinion, tuck up the legs, and

to the thighs, and run a skewer through them. Take out the eyes, skin the head, and put it on the point of a skewer, with the bill close to the breast. *Snipes* and *plovers* are trussed in the same manner, but must not be drawn.

Pheasants and Partridges.—Cut the pinion off at the first joint, and wipe out the inside. Flatten the breast bone, put a skewer in the pinion, and bring the middle of the legs close to the body. Run the skewer through the legs, body, and pinions; put the head on a skewer, and make the bill to front the breast. Put another skewer into the sidesman, the legs close on each side the apron, and run a skewer through all. Leave the beautiful feathers on the head of the cock pheasant, and cover them with paper from the fire. Stick the long feathers of the tail in the rump when roasted. In the same manner truss all kinds of moor-game.

Hares.—Cut the legs off at the first joint, raise the skin of the back, and draw it over the hind legs. Leave the tail whole, draw the skin over the back, and slip out the fore legs. Skin the neck, head, and ears, but leave the ears on. Take out the liver, lights, &c. Cut the sinews under the hind

legs, and bring them up to the fore ones; put a skewer through the hind leg, then through the fore leg under the joint; run it through the body, and do the same on the other side. Put another skewer through the thick part of the hind legs and body; put the head between the shoulders, and run a skewer through to keep it tight. Put a skewer in the ears to make them stand erect, and tie a string round the middle of the body over the legs, to keep them in their place.

A young fawn is trussed in the same manner, only the ears are cut off.

Rabbits.—These are cased in the same way as hares, only the ears are cut close to the head, the vent opened, and the legs slit about an inch upon each side of the rump. The hind legs are laid flat, and the ends brought to the fore ones. A skewer is put in the hind leg, then in the fore, through the body; the head is brought round and fixed on a skewer. If two are to be roasted, lay the head of the one to the tail of the other.

CHAPTER IV.

OF SOUPS.

Brown Soup.

TAKE six pounds of beef, and score it, to draw out the juice; then put it in a pot with six Scotch pints of water, (three gallons English,) a small piece of the lean of bacon ham, two or three onions, a large carrot, two turnips cut small, and a bunch of sweet herbs. Boil it three hours on a moderate fire till it is a good deal reduced, and the soup strong and well tasted. Then cut a pound of beef into small steaks; season them with mixed spices, and dredge them with a little flour. Put a piece of butter into a frying-pan, and turn it constantly one way till it is of a rich dark brown. Lay in the steaks; and when browned on both sides till they are crisp, take them out, drain them from the butter, and put them among the soup, adding some more mixed spices and salt. When the soup has boiled three quarters of an hour, strain it through a sieve, and scum off the fat.

Transparent Soup.

This is made the same way as the former, with the addition of the whites of six beat eggs, and two table-spoonfuls of mushroom ketchup. This being added to the soup, let it boil about five minutes more, then run it through a jelly-bag till it is clear. Serve it up on toasted bread, or vermicelli.

Imperial White Soup, or Soup Lorraine.

Take about six pounds of veal, a knap of beef, and a fowl. Put them on the fire in six pints (three gallons) of water, some onions, carrot, and turnip; when the stock is strong, strain and scum it; then take a pound of sweet almonds blanched, and the yokes of four eggs boiled hard. Pound them very fine in a mortar, and put them into about a chopin (two pints) of the soup, and give it a boil. Then put the whole into the soup, give it another boil, and strain it through a fine sieve till it is about the thickness of cream. Mince the breast of cold roast fowl, and season it with a little white pepper and salt, and a scrape of nutmeg. Mix all together, with about six spoonfuls of the soup, and give it a boil. In

the meantime, cut a bit out of the top of a French roll; pick out the crumb, and lay the crust in the soup to soak. When the mince is ready, fill the roll with it, put the top on again, and place it in the middle of the dish, with the soup about it.—In place of the roll a few boiled sweetbreads may be put in, with about a mutchkin (one pint) of cream, only take care the cream does not boil.

Pigeon Soup.

Put on four pounds of lean beef in three pints (one and half gallon E.) of water, and two or three onions. Draw and truss six pigeons with their legs in the belly. Cut off the pinions, necks, gizzards, and livers. Wash them clean, and put them in the stock. Season the inside of the pigeons with pepper and salt; flatten the breasts, and dredge them with a little flour. Brown a piece of butter in a frying-pan, put in the pigeons, and brown them on both sides. When the soup is strong and well tasted, strain and thicken it with browned butter and flour. Season with mixed spices and salt, and boil and scum it; then put in the pigeons, and as the scum rises take it off. Let them boil half an hour, and then dish them up in the

soup. A few currants and slices of toasted bread may be added.

Hare Soup.

Cut down a hare in handsome small steaks, and wash them clean; save the washings, and put them through a search. Then put them in a stew-pan, with three pounds of beef in three pints (one and half gallon) of water, an onion, a turnip, a carrot, and a bunch of sweet herbs. Season with salt and mixed spices, and let it stew till the soup is strong and good. Flatten, and season the steaks, dredge them with a little flour, and brown them on both sides; then strain the soup, put in the steaks, let them stew for an hour on a slow fire, and serve it up.

Hotchpotch.

Boil four pounds of beef in two pints (one gallon E.) of water, till the substance is drawn out. Then take out the meat, and put in about two dozen of small turnips, scooped out with a nip turner; three carrots split in quarters, a stock of ice lettuce, the top crust of a penny loaf, a little pepper and salt, half a peck of green pease, and two

or three large onions. When it comes a-boil, scum it. Cut three pounds of the back ribs of mutton into handsome steaks, and boil them in the soup an hour on a moderate fire. Then take out the lettuce and bread, and serve up the dish in a turreen.

Plum Pottage.

Boil a hough or leg of beef in six pints (three gallons E.) of water, till the substance is out; then strain and scum it. Set it again on the fire with the round of a thigh of veal. Take the crumb of a two-penny loaf, put it in a bowl, pour over it about a mutchkin (one pint) of the boiling soup, and let it stand covered till it is soft. Cast it with a spoon till it is smooth, and put it into the soup, with a pound of currants, washed and dried, a pound of raisins stoned, and half a pound of prunes. Boil all together for a quarter of an hour; then put the veal in the middle of the dish, pour the soup about it, and serve it up.

Leek Soup.

Cut a dozen of large good leeks, about an inch in length, with some of the tender

green, and throw them into water as they are cut. Put them in a pot, with three chappins (three quarts) of water. Cut a penny loaf, the bread way, in thin slices, and pare off the crust. Brown eight ounces of butter, and brown the bread on both sides; wash half a pound of prunes, put them among the soup, with a little pepper and salt. When the leeks are ready, and the soup reduced to about a pint, (two quarts) put it into a dish, and serve it up. If you wish the soup richer, make a beef stock.

Onion Soup.

Boil three quarters of a pound of split pease in two pints (one gallon E.) of water, till they are dissolved, then squeese them through a sieve; brown six ounces of butter. Cut a dozen of onions in round slices, and brown them on both sides; then put them in the soup, with a dozen of small whole onions, a halfpenny loaf, paired, cut in slices, and browned in butter. Season with white pepper and salt, and serve it up.

Pease Soup.

Boil a pound of split pease in three pints (one gallon and a half Eng.) of water, with a large carrot, two turnips, four good onions,

and a slice of bacon ham, for three hours on a slow fire. When the pease are dissolved, put the soup through a strainer, and bruise them with the back of a spoon, taking always some of the soup to work out the substance. Then return it back to the goblet; brown some slices of bread slightly in butter, and having washed some whole spinage clean, add it to the soup, with some mixed spices and salt; let it boil for about six minutes, and then dish it up.

Green Summer Soup.

Make a good gravy soup with four pounds of beef, a carrot, turnip, young onions, and a sprig of winter savory. After having strained it, return it back to the pot; put in half a peck of young green pease, and when they are ready, dish up the soup. It may be also made with the back ribs of mutton cut down, as for hotch-potch.

Green Meagre Soup.

Take some celery, two or three carrots, a turnip or two, and a pound of split pease; put them on in boiling water, with a good piece of butter, and a sprig of winter sa-

very, after it has boiled about an hour and a half, strain the soup. Take some parsley, spinage, young onions, and chervil shred grossly, and boil them in the soup; thicken it with fried crumbs of bread, season with mixed spices and salt, and serve it up.

Mock Turtle Soup.

Having scalded and cleaned a calf's head, put it on in three pints (one gallon and a half) of water, with a knuckle of veal, three onions, two carrots, two turnips, a small piece of the lean of bacon ham, a bunch of sweet herbs, and the paring of a lemon. When the head has boiled half an hour, take it out, and cut the meat clean from the bone into pieces of two inches square. Then strain and scum the soup; return it back to the pot with the meat, and half a mutchkin (half a pint) of white-wine. Season with a little salt, mace, white and Cayenne pepper. Then take out a little of the soup, and thicken it with butter and flour. Stir it about in the pot, and let it boil three quarters of an hour longer. Before it is dished, put in some fried forcemeat-balls, and the squeeze of a lemon.

Almond, or Hedge-Hog Soup.

Take a shank of veal and a neck of mutton, chop them and put them in a stew-pot, with two cut turnips, a blade or two of mace, and three pints (six quarts) of water; set it over the fire, and let it boil gently till reduced to three chopins (three quarts,) then strain it through a hair sieve into a clean pot; put in six ounces of almonds blanched and beat fine, half a pint (one quart) of thick cream, and some mixed spices: have ready three oyster loaves, the size of a small tea cup, and blanched almonds cut lengthwise; stick these round the edge and top of the loaves slantwise, lay them in a tureen, and pour the soup about them.

White Soup.

Boil a knuckle of veal and a fowl, with a little mace, two onions, a carrot, two turnips, and a little pepper and salt, to a strong soup; then strain and scum off the fat; put in the yolks of six eggs beat, and keep stirring, to prevent them curdling; then dish it up with boiled chickens and toasted bread cut in pieces. If you do not like the eggs, put in a handful of vermicelli half an hour before the soup is taken off the fire.

Partridge Soup.

Skin two old partridges, and cut them in small pieces, with three slices of bacon ham, and two or three onions sliced; fry these in butter till they are of a dark brown, and put them in a pot with two pints (one gallon) of water, with a few cloves, Jamaica and black pepper; boil the soup till it is reduced to three chopins (three quarts,) then strain it, and put in some stewed celery, and fried bread.

Portable Soup.

Take a hough, or leg of beef, a gigot of veal, and a shank of bacon ham. Cut the flesh into pieces, and break the bones. Put the whole into a pot with ten pints (five gallons) of water, two carrots, two turnips, two or three eschalots, and a bunch of sweet savory. Let it stew all night on a slow fire; next morning strain the soup and scum off the fat; then return it back to the top, taking care to keep out the sediment. Boil it softly till it is of a gluey consistence, and take off the fat as it rises. Season with mixed spices, salt, and Cayenne pepper; then

pour it into supper plates, but do not let them be above half full. Turn out the cakes next day on flannel, or paper, but be sure to turn them often till they are quite hard, then hang them up in paper bags to dry. The half of one of these cakes will make a mutchkin (pint) of good soup, by dissolving it in a like quantity of boiling water, and it will answer for brown sauces or ragoos.

Giblet Soup.

Take four pounds of beef gravy, two pounds of lean mutton, and two pounds of veal; stew them slowly in four pints (two gallons E.) of water, till the soup is strong. Let it cool, and then scum off the fat. Take two pair of giblets, scalded and cleaned, put them into the soup, and let them simmer till they are tender; then take them out, and strain the soup. Put a piece of butter rolled in flour into a stew-pan, and make it of a light brown. Have ready some chopped parsley, chives, a little pennyroyal and sweet marjoram. Set the soup over a very slow fire, and put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and Cayenne pepper. Let them simmer till the herbs are tender, and then send the soup to table with the giblets in it.

Macearoni Soup.

Have ready two pints (one gallon E.) of rich gravy soup. Boil half a pound of pipe maccaroni in three chopins (three quarts) of water, with a little butter in it, till it be tender; then strain, and cut the maccaroni in pieces of two inches long. Put it into the soup, and boil it ten minutes. Then put the crust of a French roll into a tureen, and pour the soup over it.

Cake Jelly for Stock.

Scald four dozen of calves feet, and put them on with ten pints five (gallons Eng.) of water; when the flesh comes clean from the bones, strain it through a sieve, scum off the fat, and set it on a moderate fire in a clean pot. Boil it softly till it is very thick, and looks blackish, taking care it does not burn, then pour it out as thin as possible on the bottom of stone plates. When the cakes are cool, take them out of the plates, and dry them gradually, till they are hard and clear like horn, then paper them up. By dissolving an ounce of these cakes in a mutchkin (pint) of boiling water, it will always answer as a ready stock, for both

sweet and savoury jellies: and by adding an ounce of isinglass dissolved in a little water, it will also be strong enough to put into shapes.

Savory Jelly.

Put a shank of veal, a piece of lean bacon ham, and a piece of lean beef, into a pot with plenty of water, two carrots, two turnips, three onions, and a bunch of winter savory; let it boil till the substance is drawn from the meat; then take it off, strain, and scum it; season highly with white and Cayenne pepper and salt, adding the juice and paring of a lemon, a glass of white-wine, a glass of ketchup, and the whites of six eggs; set the whole on the fire again, and give it a boil for six minutes. Then run it through a jelly bag once and again, till it is clear. This *jelly* answers for any kind of *flesh, fowl,* or *fish.*

CHAPTER V.

OF SAUCES.

Caper Sauce.

THICKEN some strong beef, or veal gravy, with a little butter and flour, and season it with pepper and salt, and the squeeze of a lemon. Chop a large table-spoonful of capers, and put them into the sauce.—When it boils, scum it, and pour it over the mutton.

Onion Sauce.

Put some veal gravy in a stew-pan, with a couple of onions cut in slices; season with pepper and salt, stew it softly, and strain it off. Serve it up hot in a bason.

Butter Sauce for Fish.

Melt the butter in water and vinegar, and thicken it with the yolks of a couple of eggs. Squeeze in the juice of a lemon before it is served up.—For other sauces, see *Fish.*

Sauces for roasted Venison.

Take half a pound of currant jelly dissolved in a gill of boiling water;—or half a mutchkin (half a pint) of red wine, and a quarter of a pound of beat sugar, simmered over a clear fire for five or six minutes;—or half a mutchkin (half a pint) of vinegar, and a quarter of a pound of sugar simmered to a syrup. Send up either of these sauces in a boat.—For other sauces, see *Venison*.

Sauce for roasted Meat.

Wash an anchovy very clean, and put to it a glass of red wine, a little strong gravy, some nutmeg, an eschalot sliced, and the juice of a Seville orange; stew these together a little, and pour it among the gravy of the roast.

A general Sauce.

Take a little lemon-peel, and an eschalot, minced very small, with some beat nutmeg and mace; stew them in a little white wine, gravy, and butter. If it be for a hash of mutton or fish, add anchovies, and a little of the liquor of stewed oysters.

Sauce for boiled Chickens.

Mince the yolks of two hard-boiled eggs, and the livers of the chickens, very fine, and put them into some gravy, with the squeeze of a lemon, thickened and tossed up with a little shred parsley. Garnish with shred lemon.—For other sauces, see *Chickens.*

Sauce for boiled Lamb.

Take a glass of white-wine, a few sprigs of sweet herbs, a little whole pepper and mace; let it stew a little, then put in a little chopped parsley and spinage boiled green; beat it up thick with six ounces of fresh butter, and pour it over the meat. Garnish with sliced lemon and barberries.—For other sauces, see *Lamb.*

Sauce for Capons.

Boil the necks in a little water, with a little white pepper and the gravy of the fowls, then strain and thicken it with a little butter and flour. Serve up with a sliced lemon.

Ready Sauce for a Fowl.

Boil the liver, and bruise it in a small quantity of the liquor it was boiled in; mix in a little lemon-peel beat fine, and some melted butter; let it just boil up, and then put it in a dish with the fowl.—For other sauces, see *Fowls*.

Parsley Sauce.

Pick and wash the parsley very clean, and boil it till it is tender; then strain it, chop it very small, and mix beat butter amongst it.

Oyster Sauces.

Clean and scald the oysters, then boil them in beat butter, and a little of their own liquor;—or thicken a little gravy with butter and flour, add to it half a gill of cream, a scrape of nutmeg, and a very little salt; scald a quarter of an hundred of oysters, and put them into this sauce, with a little of their liquor, and half a glass of white wine. Give it a heat on the fire, but do not let it boil.

Celery Sauce.

Cut the white ends of the celery in pieces of about an inch long, boil it in water till it is tender, and thicken it with a little butter knead in flour; then put in the celery, with a blade of mace, and let it boil a little.

Cream Sauce.

Take some sweet cream, and let it come a-boil, stirring it close to keep it from bratting; cast the yolks of three or four eggs, and mix in among them a little cold cream; then mix the boiling cream gradually amongst the eggs, turning it backwards and forwards to make it smooth; put it on the fire, and stir it constantly one way till it be pretty warm, but do not let it boil. Season it with a little salt and a scrape of nutmeg.

An Egg Sauce.

Beat a quarter of a pound of butter with a little flour and water; then put in two hard-boiled eggs minced, and seasoned with white pepper and salt.

Sauce for roasted Chickens.

Take a gravy, or egg sauce. When small chickens are to be roasted, stuff them with crumbs of bread, small shred parsley, and a little salt, mixed and wrought up with a good piece of fresh butter. Dish them up with a little beat butter poured over them. —For other sauces, see *Chickens.*

Sauce for a roasted Tongue.

Grate some bread very fine, and put it on the fire, with a little water, a piece of fresh butter, some red wine, a scrape of nutmeg, and sugar: let it boil until it is very smooth; then put it in a sauce dish, and send it to the table. Some prefer currant jelly to wine; others choose nothing but beat butter and vinegar, or capers in the sauce.—For other sauces, see *Tongue.*

Sauce for a boiled Turkey.

Take some of the gravy in which it was boiled, and thicken it with butter and flour. Stew in it half a hundred of oysters, and season with pepper and salt. Sauce for a roasted Turkey, see *Turkey.*

Sauce for Pheasants.

Put their own gravy about them, and serve with bread sauce in a cup. See *Bread Sauces.*

Sauce for Wild-Fowl.

Take a quantity of veal gravy, according to the size of the dish of fowl, season it with pepper and salt, and mix in the juice of two oranges and a little claret.—For other sauces, see *Wild-Fowl.*

Sauce for a Hare.

Take half a mutchkin (half a pint) of red wine, a little oyster liquor, some good gravy, a large onion stuck with cloves, some whole cinnamon, and a nutmeg cut in slices; let it boil till the onion is tender; then take out the onion and spices, and put into the Sauce three anchovies and a piece of butter; shake it up well together, and send it to the table.

Another.—Take a mutchkin (pint) of cream, and half a pound of fresh butter; put them in a stew-pan, and keep stirring it on the fire with a spoon till the butter is

melted, and the sauce thick; then dish up the hare, and pour the sauce about it.—For other sauces, see *Hares*.

Sauce for a roasted Goose, or Rabbits.

Having drawn up some butter thick, mix in it a spoonful or two of made mustard, with some sugar and vinegar. Or, mix a table spoonful of made mustard, half a tea spoonful of Cayenne pepper, with three spoonfuls of port wine, and pour it into the body of the goose as it comes from the fire. —For other sauces, see *Goose and Rabbits*.

Sauce for boiled Rabbits.

Boil the livers and two eggs, shred them very small, and mix in a large spoonful of grated bread; have ready some strong beef broth, to a little of that, add two spoonfuls of white wine, one of vinegar, a little salt, and some butter; stir all in, but take care the butter does not oil. See *Rabbits*.

Sauces for Partridges.

Take a bunch of celery, and cut all the white part very small; wash it clean, put it

into a sauce-pan with a blade of mace, a little beat pepper, and a very little salt; boil it in a mutchkin (pint) of water till the water is almost wasted; then add a gill of cream, and a piece of butter rolled in flour; stir all together, and when it is thick and fine, pour it over the birds.

Or, take the livers, and bruise them fine, some parsley chopped fine; melt some fresh butter, and put them into it with the squeeze of a lemon; just give it a boil, and pour it over the birds.

Or, take grated bread, some water, salt, and an onion; boil all together, and when boiled some time, take out the onion, and put in a little lemon-juice, and a piece of butter, the bulk of a walnut. See *Partridges.*

Crisped Crumbs for Larks, &c.

Oil a piece of butter, scum it clean, and pour it off from the sediment; put to it grated crumbs of bread, keep stirring it till they are crisp; then drain them, and lay them round the birds.

Sauces for roasted Pigeons.

Take their own gravy, and juice of orange

mixed; or sweet butter and juice of orange, beat up together and thickened. For other sauces, see *Pigeons*.

Sauces for Land-Fowl.

1. Stew some onions with salt, pepper, some grated bread, and the gravy of the fowl.

2. Boil some crumbs of bread in water with two whole onions, some gravy, half a grated nutmeg, and a little salt; strain and boil it up as thick as water gruel, then add to it the yolks of two eggs dissolved, and the juice of two oranges.

3. Take the gravy of the fowl, some sweet butter, grated nutmeg, pepper, and salt; stew all together, and add the juice of a lemon.—For other sauces, see *Fowls*.

A Fish Sauce.

Boil two anchovies in a little white wine a quarter of an hour, with an eschalot cut thin, then melt some butter very thick, put in some pickled oysters, and pour it over the fish, with some of the oyster liquor.—For other sauces, see *Fish*.

To thicken Butter for Pease.

Just cover the bottom of a sauce-pan with two or three spoonfuls of water, and when it boils, put in half a pound of butter. When the butter is melted, take the sauce-pan from the fire, and shake it round till it is very smooth. It will heat again as often as you have occasion for it.

Sauce for Pickled Fish.

Take parsley and chives, of each an equal quantity, some anchovies and capers shred very small, a little salt, pepper, nutmeg, oil, and vinegar, and mix them well together. When you dish the fish, pour some of this sauce over them, and serve the rest in a China bason.

Apple Sauce.

Pare, core, and slice the apples: put them in with a little water in a sauce-pan to keep them from burning, and a bit of lemon-peel. When they are enough, take out the peel, bruise the apples, add a lump of butter, and a little sugar.

Gooseberry Sauce.

Put some coddled gooseberries, a little juice of sorrel, and ginger, into melted butter.

Bread Sauces.

Put a pretty large piece of crumb of stale bread into half a mutchkin (half a pint) of water, with an onion, a blade of mace, and a few pepper-corns; boil these a few minutes in a cloth, then take out the onions and spice, mash the bread very smooth, and add a piece of butter and a little salt to it.

Bread sauce for a *pig* is made the same way, with the addition of a few currants, picked, washed, and boiled along with the other ingredients.

Mint Sauce.

Wash some mint perfectly clean; chop it very fine, and put to it vinegar and sugar.

To brown Butter for made Dishes.

Put a piece of butter in a frying pan, and turn it constantly round to the right hand

till it is of a light brown ; then take off the froth, dredge in a little flour, and stir it about with an iron or wooden spoon till it boils. This is a proper browning for any *brown* sauce or *ragout*, and answers much better than one made with sugar. The article of *browning*, although seemingly simple, is one of the most material things to be attended to in cookery, as nothing can be more disagreeable and offensive than to see oiled or burnt butter in any dressed dish.

To beat Butter.

Put a little milk or water in the bottom of a sauce-pan, with a quarter of a pound of butter cut in slices; dredge in a little flour, and shake the pan constantly round to the right hand until the butter turns thick, smooth, and white like a cream.

To clarify Butter.

Put the butter in a pan, and let it boil; then take it off, and scum it. Pour it out into a bason ; taking care to keep back the milk and sediment at the bottom of the pan. This answers for all kinds of potted meat.

To clarify Beef Drippings.

Boil it a few minutes in water, and when cold it will come off in a cake. It answers well for kitchen use.

Brown Cullis for Ragouts, &c.

Take two pounds of veal, two ounces of bacon ham, two or three cloves, a little nutmeg, a blade of mace, two carrots cut in pieces, and some onions or eschalots; put them in a covered stew-pan with about a mutchkin (pint) of water, but take care it does not burn. Let it stew till it is strong, and then strain it.

A Fish Sauce, to keep.

Chop twenty-four anchovies, bone and all; put to them ten eschalots, a handful of scraped horse-raddish, four blades of mace, one chopin (quart) of white-wine, one pint (two quarts) of water, one lemon cut in slices, half a gill of anchovy liquor, a gill of claret, twelve cloves, and twelve peppercorns; boil them together till it is reduced to a chopin (quart,) then strain it off into a

bottle. Two spoonfuls of this sauce will be sufficient for a pound of melted butter.

Another.—Take mushroom and walnut ketchup, of each two gills, twelve anchovies pounded, two cloves of garlic, and a tea-spoonful of Cayenne pepper; boil all together, bottle it when cold, and always shake the bottle when it is used.

Mixed Spices for Seasoning.

Take one ounce of black, half an ounce of Jamaica pepper, two nutmegs, and a quarter of an ounce of cloves; mix and beat them into a powder; close them well up to keep out the air, and use them as occasion requires.

Seasonings for white Sauces and Fricassees.

White pepper, mace, nutmeg, and lemon grate, beat, and mixed together.

A Cullis to thicken Brown Sauces.

Rub over the bottom of a sauce-pan with a piece of butter; slice in a carrot, turnip, and an onion or two; lay over them a few slices of bacon, ham and veal, and season

with mixed spices and salt. Put in a mutchkin (pint) of good gravy, and some grated bread. Let the whole stew till it is very thick and brown; then strain it, rubbing the substance through a sieve with the back of a spoon. A cullis for fish may be made the same way, only for the latter take fish in place of flesh.

Lemon Pickle.

Grate two dozen of lemons, and cut them in four quarters, leaving the bottoms whole. Rub on them equally half a pound of bay salt, and spread them on a large pewter dish. Set them in a cool oven, or before the fire, till the juice is dried up; then put them into a pitcher well glazed, with an ounce of mace, half an ounce of cloves beat fine, an ounce of nutmeg sliced thin, four ounces of peeled garlic, and half a mutchkin (half a pint) of mustard seed a little bruised. Pour over them two pints (four quarts) of boiling white-wine vinegar, and close up the pitcher. Let it stand by the fire five or six days, and shake it every day; then tie it up, and let it stand three months, by which time it will lose the bitter taste. When it is to be bottled, put the whole into a hair

sieve, and press out the liquor. Let it settle a day longer, and bottle off the fine. Let the remainder settle till it fines itself, and continue to do so till the whole is fit to be bottled. It may be used in any white sauce without hurting the colour, and is good for fish sauce and made dishes. A tea-spoonful will be sufficient in white sauce, and two in brown sauce, for a fowl. It is a most useful pickle, and gives a grateful flavour; but be careful always to put it in before thickening the sauce, or putting in cream, to prevent curdling.

Mushroom Powder.

Take some large thick buttons, peel, and cut off the root-end, but do not wash them. Spread them separately on pewter dishes, and set them in a slow oven to dry; when they are fit to powder, beat them in a mortar, and sift them through a sieve, with a little Cayenne pepper and pounded mace. Bottle it up, and keep it in a dry place.

CHAPTER VI.

OF FISH.

To dress a Cod's Head and Shoulders with a White Sauce.

For stock, boil three pounds of veal, two onions, a carrot and turnip cut small, in three mutchkins (three pints) of water, till the substance is drawn out. Wash the head and shoulders very clean in cold water, and pour boiling water all over the one side of the fish, and with a knife, as quick as possible, take off the black slime that covers the skin, but take care not to break it. Turn the fish carefully, and do the same to the other side. Have a pan boiling with as much water as will cover it, mix into it half a mutchkin (half a pint) of common vinegar, and a handful of salt. Wipe and dry the fish well, place it on a drainer, and let it boil half an hour; then lift it carefully out, glaze with the yokes of two eggs, and strew over it bread crumbs, minced parsley, a little pepper and salt, and the grate of a lemon, all mixed together. Take half a

pound of butter, and stick bits of it up and down the fish. Set it in an oven, or before a clear fire, in the dish intended for it, and baste it frequently with the dripping, to keep the bread crisp, and the parsley green, till the following sauce is made: strain the stock, and thicken it with a little butter knead in flour, adding half a mutchkin (half a pint) of white wine, half a hundred of oysters, with some of their liquor, the squeeze of a lemon, a little white pepper and salt, and the meat of a boiled lobster cut small. Boil it a few minutes, and scum it well; then lift the dish from the fire, and wipe it clean. Pour some of the sauce about the fish, and serve up the rest in a boat or bason. Garnish with fried flounders and green pickles, or slices of lemon.

Another, with a Brown Sauce.

Make a stock as before, with beef in place of veal, and having followed the directions in the last receipt, as to ordering and boiling the fish, take off the stock, and strain it; then brown a quarter of a pound of butter; and when it is of a fine light brown, dredge in a little flour, and stir it till it boils, and is smooth; then strain the browning into

a clean frying-pan, and mix the sauce amongst it, adding two spoonfuls of ketchup, some salt and mixed spices, half a hundred of oysters browned, a little of their liquor, three anchovies boned and cut small, and some cut pickles. When it boils, scum the sauce, and pour it about the fish; garnish as before.

To crimp a Cod's Head and Shoulders.

Clean the fish as before; but do not cut up the breast. Glaze with the yokes of two eggs, and strew some grated bread, minced parsley, mixed spices, and salt, over it.—Take half a pound of butter, put part of it upon the bottom of a plate, and lay the fish above it; break the remainder in small pieces, and stick them on the upper side of the fish; then set it in a quick oven, and baste it frequently with the drippings. Three quarters of an hour will do it. Serve it up with a white or brown sauce.

To broil Cod.

Take a piece of cod, and cut it into pieces of about an inch thick, dust it with flour, and put it on a gridiron over a clear

fire. For sauce, take half a mutchkin (half a pint) of good veal gravy, a glass of white wine, two anchovies, boned and minced fine, a little white pepper and salt, and a few pickled oysters, with a little of their liquor. Thicken it with some butter and flour; then put it on to boil, and scum it clean. Pour it about the fish, and garnish with sliced lemon.

To broil Cods' Sounds whole.

After washing them clean in cold water, pour a little boiling water on them, to take off the skin, and parboil them; then strew pepper, salt, and flour, over them, and broil them; when done, pour a little melted butter over them, and serve them up with butter and mustard.

To dress Codlings.

Boil three mutchkins (three pints) of small beer. Brown half a pound of butter dredged with flour, and pour the boiling liquor upon it; stir and scum it; then put in a quarter of an hundred of oysters with their liquor, two onions, two spoonfuls of ketchup, some mixed spices and salt, and half a

spoonful of vinegar; then put three large codlings into a stew-pan along with the sauce, and give them a quick boil; serve them up whole in a soup dish, with cut pickles; or divide the codlings into two or three pieces, and dress them in same manner with a beef stock.

Haddocks with a Brown Sauce.

Clean half a dozen of large haddocks; cut off the heads, tails, and fins, and sprinkle salt over them; let them lie in this pickle till you make up the following sauce: Take the heads, &c. and two of the smallest of the fish cut in pieces; put them in a pan, with three mutchkins (three pints) of water, an onion or two, a sprig of winter savory, thyme, and a little lemon-peel; when this stock is strong and well tasted, strain, and thicken it with browned butter and flour, and season with spices and a spoonful of ketchup; then put it in a sauce-pan, and when it comes to boil, put in the fish, with some oysters or mussels, and a little of their juice, also some cut pickles when they are about to be dished. If you want the sauce richer, make a stock of beef in place of fish. It is much the better of a little wine.

Force-Meat for any kind of Fish.

Boil a few fresh haddocks, and clear them of the skin and bones, chop them very small, and season with salt and mixed spices; work this up with a piece of butter, bread crumbs, minced parsley, and a beat egg to bind it: or, after preparing the fish as before, take the crumb of a penny loaf, a few anchovies boned, and pickled oysters seasoned with white pepper, salt, and minced parsley, wrought up with butter and the yoke of an egg. This force-meat may be used either for stuffing the fish, or for round and oval balls for garnishing and fish dishes.

To stuff and dress large Haddocks.

Open them at the gills, and take out the gut, but do not slit the belly. Stuff them with force-meat, make the sauce the same as before, and boil the fish in it, taking care they are covered with the water. Fry force-meat balls in browned butter and flour, and give them a boil among the fish. If they have roes, boil them alone in salt and water, and garnish the dish with the roes, balls, and parsley.

To crimp Haddocks with a White Sauce.

Gut and clean four large haddocks, stuff them with force-meat, rub them over with the yolk of an egg, and season with a little white pepper and salt; strew grated bread and minced parsley over them, and stick pieces of butter upon the top. Bake them in an oven, and baste them with their own gravy. *For sauce,* set on a pan with three mutchkins (three pints) of water, a pound of veal, two onions, and some parsley. Strain and thicken it with a little butter and flour, adding a glass of white wine, the squeeze of a lemon, and a quarter of an hundred of pickled oysters with a little of their liquor. When the fish are ready and crisp, dish them carefully, pour the sauce about them, and put in browned force-meat balls. Garnish with samphire and sliced lemon.

To dress Whitings with a White Sauce.

Clean them well, and sprinkle them with a little salt. Make a good sauce of haddocks or veal gravy; season with salt, whole white pepper, mace, lemon-peel, and two or three

cloves, thickened with butter wrought in flour. Give it a boil with some minced parsley, chives, or young onions, and put in the whitings. A very little boiling will do them; while they are a doing, cast a few yolks of eggs, and season with salt, white pepper, nutmeg, and a glass of white wine; then take out a little of the boiling sauce, and mix the eggs with it; pour the whole into the pan, and shake it gently over the fire, but do not let it come a-boil.

N. B. No sauce having butter or eggs in it must be allowed to boil, as they are apt to curdle and spoil it.

A General Receipt for potting Fish.

Scrape and clean them well; keep them whole, or cut them in middling-sized pieces; season with salt and spices; pack them close in a potting-pan, with plenty of butter above and below them, and tie some folds of paper on the mouth of the pot. Set them in a slow oven, and when they are enough fired, take them out of the can, drain them from the liquor, and let them cool; then put the fish into small white pots; scum the butter off the liquor, add some more melted butter to it, and pour it on the fish. Send the pots to table.

Real Caviare.

Flatten the roe of a sturgeon, and sprinkle it over with salt. Dry it in the sun, or in an oven, till it is of a reddish colour. It is eaten with oil and vinegar.

Mock Caviare.

It is made with anchovies, parsley, and chives, pounded with oil, salt, and lemon-juice, and is served on toasted bread.

To pickle Oysters, Cockles, and Mussels.

Wash them one by one in their own liquor; then strain it and give it a boil, with some white pepper, blades of mace, a scrape of nutmeg, and a little vinegar and salt; then take off the scum, and give the fish a boil for six minutes. When cold, pot them up and pour the liquor over them.

Oyster Loaves.

Cut a small piece from the top of a French roll, and take out the crumb; put the crumb, with some fresh oysters, and

their liquor, into a pan, along with a good piece of butter and mixed spices. Let them stew for about six minutes, then put in a spoonful of good cream, and fill up the crust. Lay the piece carefully on the top again, and put it in the oven to crisp. Three will make a side dish.

To fricassee Oysters, &c.

Wash and strain them as before; put them on the fire, and give them a scald; lift them out of the liquor, and thicken it with a little butter and flour. When it boils, put in the fish; let them just get a boil or two, and then take them out. Cast two yolks of eggs; take out a little of the liquor, and mix in it the eggs, adding a glass of white wine, a scrape of nutmeg, and a very little salt; then put the whole in a pan, and give it a toss or two on the fire, but do not let it boil.

To stew Soles, or Flounders.

Skin and dust them with flour; fry them a light brown; drain off the fat, and put to it a little gravy, a few oysters with their liquor, a bunch of sweet herbs, some onions,

the squeeze of a lemon, and an anchovy; mix all together, and stew them over a slow fire half an hour. When you are going to dish them, take out the herbs and onions. Season with salt and mixed spices, and garnish with sliced lemon.

To fry Soles.

Skin and score them crosswise; dredge them with flour; and fry them of a fine brown in butter or beef drippings. Dish and garnish with parsley and sliced orange.

To bake Salmon, or Grilse.

Wash and scrape off the scales of the fish, dry it in a cloth, and score it crosswise; strew over it salt, mixed spices, and grated crumbs; then bake it in a tin-pan, with a little butter in the bottom of it, and plenty above the fish. If a *grilse*, turn the tail into the mouth, but do not score it; strew salt and mixed spices over it, and put plenty of butter above and below. Both fish may be served up with oyster sauce, or beat butter, and garnished with parsley.

To dress Pickled Salmon.

Lay the salmon in water all night, and drain it on a fish-plate; then put it in a stew-pan with three spoonfuls of vinegar, a little mace, some whole pepper tied in a bit of muslin, a whole onion, a nutmeg bruised, a pint of white wine, a bunch of sweet herbs, some parsley, lemon-peel, and a quarter of a pound of fresh butter rolled in flour; cover the pan very close, and simmer it over a gentle fire a quarter of an hour; then take up the fish, lay it in a dish, and keep it hot before the fire; let the sauce boil till it is of a proper thickness; then take out the pepper, and sweet herbs, and pour it over the fish.

To pot Salmon.

Take a fresh salmon; scale, wash, and dry it well; slit it up the back, take out the bone, and lay it open; mix some grated nutmeg, mace, pepper, and salt, and strew it over the fish; let it lie for two or three hours; then lay it into a large pot, with half a pound of butter; bake it in an hour, and when it is done, lay it on a slanting

dish, with a weight to press it down, that the oil may run from it; then cut it in pieces to suit your pots; lay the pieces in layers till the pots are filled, with the skin-side uppermost; and when cold, pour clarified butter over them.

To dress Dried Salmon.

Let it soak in water two or three hours, then dry it, lay it on the gridiron, and shake a little pepper over it.

To crimp Skate.

Cut it in pieces of four inches long, and an inch broad; turn each piece round, and tie it with a thread; have as much salt and water ready boiling as will cover the fish; give it a boil on a quick fire; when it is ready, loosen the threads, and lay it on a dry dish. If it is to be eaten hot, send beat butter and parsley along with it. Garnish with parsley.

To fricassee a Lobster.

Boil a large lobster; when it is thoroughly cold, take the tail from the body, and cut it

through the middle the long way. Pick the meat out of both sides carefully, so as to keep the red part whole. Break the two large claws, and take out the meat whole. Pick out all the other fleshy parts, and if it has a roe, cut it in small pieces. For *sauce*, take half a pound of veal, three half mutchkins (one pint and half) of water, two onions, the paring of a lemon, some whole pepper and salt, and a few blades of mace. When the substance is drawn from the veal, and the gravy well tasted, strain and scum it, put in a glass of white wine, the squeeze of a lemon, and thicken it with butter and flour. Set it again on the fire, and when it boils, scum it. Cast the yolk of an egg, stir it into a little of the gravy, and half a gill (a quarter of a pint) of cream; when this is well mixed, pour it into the fricassee; then put in the lobster, let it simmer, but not boil; give it a shake now and then, and scum it. Take up the large claws, and place one of them at each end of the dish, the tail-bits at the sides, and the small pieces of the fish, with the roe, in the middle. Pour the sauce over it, but do not fill the dish too full, that the lobster may be seen. Garnish with samphire and barberries, or sliced lemon and French beans.

Lobster in Savory Jelly.

Boil a large lobster in salt and water for half an hour; when it is cold, break the shell carefully, and take out the body whole; then break the large claws, and take out the meat from them. Pour in as much savory jelly into a lobster shape, as will cover the bottom of it, and when the jelly is fastened, lay in the body of the lobster, and fill up the shape with more jelly, placing the meat of the large claws with three of the small ones on each side of the body; then place the head shell, with the two long horns at the head, and the tail shell at the foot, turning down the horns on each side of the claws. Drop the red roe among the jelly, so as not to hurt the figure of the lobster; then cover up the whole with jelly, and when it is perfectly firm, dip the shape in warm water, and turn it out; garnish with samphire and barberries.

To stew Trout, Pike, or Eel, with a Brown or White Sauce.

After the fish are cleaned and dried, dust them with flour, and brown them a little; take the stock of either veal or fish, and

thicken it with browned butter and flour; season with spices, salt, ketchup, a little walnut pickle, and some claret. When the sauce comes a-boil, put in the fish, and stew them until they are enough. If you choose a white sauce, do them in the same manner as the whitings, (see p. 56.) Eels are dressed the same way, only they must be skinned, and cut in pieces about three or four inches long.

To collar and pot Eels.

After taking off the skin, split them down from the shoulder to the tail, and bone them; season them highly with salt, spices, and sweet herbs; then put two and two together, with the shoulder of the one to the tail of the other; collar them in pairs, and place them in lairs in potting-cans, with pieces of butter below and above each lair; take as many of them as will fill a potting-can, putting butter above and below them; cover the cans with paper, and bake them in a slow oven. They will take at least two hours of doing. When dished up, place one whole collar in the middle of a dish, and another cut into thin slices round it. Garnish with green pickles.

To collar and pot Fresh Herrings.

Scale, clean, and season them with salt and spices; pack them neatly in potting-cans, laying the shoulder of the one to the tail of the other, (or bone and collar them); pour on as much vinegar as will cover them; cover them close up, and bake them in a slow oven.

To fry Turbot.

Cut the fish in thin slices, and flour and fry it on both sides of a fine brown; put in a little walnut-pickle, some pickled oysters, beat butter, and a little ketchup for sauce, and pour it over the fish. Garnish with sliced lemon or pickles. The tail-cut is best for frying.

To dress a Sea-cat with Brown Sauce.

Wash it clean and skin it; turn the tail into the mouth; take some good stock, thickened with browned butter and flour, and seasoned with a little claret, ketchup, [illegible] spices, two or three anchovies, [illegible]ed oysters, and a few cut pickled

walnuts, with a little of their liquor; boil the fish amongst the sauce, but be sure it be covered with it. Serve the fish with the sauce about it.

A Sea-cat with White Sauce.

Order the fish as in the last receipt; boil it in salt and water; and for sauce take some good stock thickened with butter wrought in flour, and seasoned with a little white wine, a blade of mace, a little piece of lemon-peel, an anchovy, some pickled oysters, and a little of their liquor. When the sauce is ready, beat the yolk of an egg, and mix with it; dish the fish, and pour the sauce over it.

Anchovies, oysters, pickled walnuts, and *lemon-peel,* are fine ingredients for all kinds of dressed fish. If you have not meat stock, a very good one may be made of fish. The proper fish stock is haddocks or whitings.

To caveach Mackerel.

Clean and dry the fish; cut off the head and tail, and divide the body into four parts the crossway. To six mackerel take one ounce of beat pepper, three large nutmegs,

a little mace, and a handful of salt. Mix the salt and spices together, then make two or three holes in each piece of the fish with a larding pin, and thrust the seasoning into the holes with your finger; rub the pieces over with the seasoning, fry them brown in oil, and let them stand till they are cold; then put them in vinegar, and cover them with oil. They are delicious, and will keep long, if well covered.

To pickle Salmon and other Fish.

Cut the fish into handsome pieces, about an inch and a half long; wash them clean and dry them in a cloth; flour, and dip them in the yolks of eggs; fry them in plenty of oil or butter, till they are of a fine brown, and well done; lay them in a vessel to drain till cold, then pot them up in lairs, and throw in betwixt each lair, mace, cloves, and sliced nutmeg. Make a pickle of the best white wine vinegar, shallots, garlic, white pepper, Jamaica pepper, long pepper, and salt; boil it till it taste strong of the seasoning; and when it is cold, pour it on the fish, with a little oil on the top. Cover the pots with bladder and leather.—Small fish may be done whole.

To scollop Oysters.

Clean and scald them; put a little butter and bread crumbs into scollop shapes; fill them up with the oysters, and season them with salt and spices. As you fill them, put in a little of the oyster liquor, with half a spoonful of white wine. When the shapes are full, cover with bread crumbs, minced parsley, and pieces of butter.

To brown Oysters in their juice.

Wash a quarter of a hundred of good oysters in their juice; then take them out one by one, and dip them in the yolk of an egg. Brown a piece of butter; season the oysters with pepper and a little salt, and brown them nicely on both sides. Then draw them to the side of the pan; pour in the juice, and thicken it with a very little butter and flour. Let it boil a little, and then stir in the oysters carefully among it. This answers well for dressed cod-head, calf-head, and most made dishes.

Oyster Fitters.

For a quarter of a hundred oysters cast

an egg with a table-spoonful of flour and a little cream, pepper, and salt. Dip the oysters in it, and brown them as before.

To dress a Turtle of one hundred weight.

Cut off the head with the fins, saving the blood, and lay them in salt and water; cut off the callipee, or bottom shell, and the meat attached to it; take out the heart, liver, and lights, and lay them by themselves; pick the bones and meat from the back-shell or callipash; cut the fleshy part into pieces about two inches square, leaving the fat part called the Monsieur; rub it with salt, and wash it in several waters to make it clean; then put the fleshy pieces in with three bottles of Madeira, two pints (four quarts) of strong veal gravy, a lemon cut in slices, a bundle of sweet herbs, a tea-spoonful of Cayenne pepper, six anchovies washed and picked clean, a quarter of an ounce of beaten mace, a tea-spoonful of mushroom powder, and half a mutchkin (half a pint) of essence of ham. Wash the shell very clean, put in the meat, and cover it with a coarse paste; set it in an oven for three hours, then take off the lid, scum off the fat, and brown it with a salamander.—*This is the bottom dish.*

Then blanch the fins and cut them off at the first joint; fry the first pinions a fine brown, and put them into a sauce-pan with a pint (two quarts) of strong brown gravy, a glass of red wine, the blood of the turtle, two spoonfuls of ketchup, Cayenne, salt, an onion stuck with cloves, and a bunch of sweet herbs: a little before it is ready, put in an ounce of morels, the same of truffles, and stew them gently over a slow fire for two hours; when they are tender, put them into another stew-pan, thicken the gravy with browned butter and flour, and strain it over them, give them a boil, and serve them up.—*This is a corner dish.*

Then take the thick or large parts of the fins, blanch them in warm water, and put them in a stew-pan with three chopins (three quarts) of strong veal gravy, a mutchkin (pint) of Madeira wine, half a tea-spoonful of Cayenne, a little salt, half a lemon, a little beaten mace, a tea-spoonful of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender; they will take two hours at least; then take them up into another stew-pan, strain the gravy, and make it pretty thick; then put in a few boiled force-meat balls, made of the vealy part of the turtle, a mutchkin (pint) of fresh

or pickled mushrooms, and eight artichoke bottoms boiled tender, and cut in quarters; shake them over a fire five or six minutes; then put in half a mutchkin (half a pint) of thick cream, with the yolks of six eggs beaten; shake it over the fire again till it looks thick and white, but do not let it boil; dish up the fins, with the balls, mushrooms, and artichoke bottoms, over and round them.—*This is the top dish.*

Then take the chicken part, and cut it like Scotch collops; fry them a light brown, and put them in a chopin (quart) of veal gravy; stew them gently about half an hour, with the yolks of four eggs boiled hard, a few morels, and some oysters to thicken the gravy; it must be neither white nor brown, but a pretty gravy colour; fry some oyster patties, and lay round it.—*This is a corner dish to answer the small fins.*

Then split up the tripes, scrape and wash them clean, rub them well with salt, and cut them in pieces two inches long; scald the maw or paunch, take off the skin, and scrape it well; cut it into pieces about half an inch broad and two inches long; put some of the fleshy part of the turtle in it, and set it over a slow charcoal fire, with a pint (two quarts) of veal gravy, a mutchkin

(pint) of Madeira, a little mushroom ketchup, a few shallots, a little Cayenne, and half a lemon: stew them gently four hours, till the gravy is almost consumed; then thicken it with flour mixed with a little veal gravy; put in half an ounce of morels, and a few force-meat balls, made as for the fins; dish it up, and brown it with a salamander, or in the oven.—*This is a corner dish.*

Then skin the head, cut it in two pieces, and put it into a stew-pot, with the bones, heart, and lights, in two pints (one gallon) of water, or veal broth, three or four blades of mace, one shallot, a slice of beef beaten to pieces, and a bunch of sweet herbs; set this into a very hot oven, for an hour at least, and, when it comes out, strain it into a tureen for the middle of the table; then chop the heart and lights very fine, put them into a stew-pan, with a mutchkin (pint) of good gravy thickened, and serve them up. Lay the head in the middle; fry the liver, and lay it round the head upon the hash; garnish with whole slices of lemon.—*This is the fourth corner dish.*

N. B. The first course should be of turtle only, when dressed in this manner; but when dressed with other victuals, it should be in three different dishes. The turtle must

be killed the night before it is to be used, so as all the dishes may be going on at once.

A Turtle the West-Indian way.

The turtle must be taken out of the water the night before it is to be dressed, and laid on its back. In the morning cut off the head and fins, scald, scale, and trim them; raise the callipee, and clean it well, leaving on it as much meat as can be spared. Take from the back-shell all the meat and entrails, except the fat. Wash the meat in salt and water, and cut it into pieces of a moderate size. Take out the bones, and put them with the head and fins into a pot, with two pints (one gallon) of water, some salt, and two blades of mace. When it boils, skim it clean, put in a bunch of thyme, some parsley, savory, young onions, and all the vealy part, except about one pound and a half, adding a little Cayenne pepper. When the meat has boiled about an hour, take it out, cut it in pieces, and return it to the pot. Clean the tripes, and cut them in pieces about two inches long. Scald and skin the paunch, or maw, and cut it in like manner; mix the whole, except the liver, with half a pound of fresh butter, a few shallots, a bunch of thyme, parsley, a little

savory, salt, white pepper, mace, three or four beat cloves, and a little Cayenne pepper. Stew them about half an hour over a clear fire, and then put in half a mutchkin (half a pint) of Madeira, with as much of the broth as will cover it, and let it stew till tender. When it is about ready, skim it, thicken it with flour, and put in some veal broth, and force-meat balls fried brown; then put the stew into the shell, with the yolks of eight hard-boiled eggs, and brown it. Slash the callipee in several places, and put some butter to it; season it moderately with Cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece of butter in each slash, and some over the whole, and bake it. The back-shell is seasoned like the callipee, and baked before the stew is put in. When the fins are very tender, take them out, put them in a stew-pan, with some good veal gravy, a little Madeira wine, seasoned and thickened as the callipash, and serve this in a dish by themselves. The lights, heart, and liver, may be done the same way, but must be a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken out before they are put into the shell, with a little of the sauce,

and dished by themselves. The veal pot may be made into fricandos, or Scotch collops. The liver must not be stewed with the callipash, but dressed by itself, unless the lights and hearts are separated from it, and then they may be served together in one dish. The callipee is placed at the head of the table, the callipash at the bottom, and the lights, soup, fins, &c. in the middle.

An ornamental Salmagundi.

Take a large handful of parsley, the lean of a piece of boiled ham rasped, the meat of two pickled herrings, leaving the bones entire, the yolks and whites of four boiled eggs, and the white parts of a roasted chicken. Chop them separately very small. Work up a quarter of a pound of sweet butter into the shape of a pine-apple. Turn a china bason upside down in the middle of a dish, and place the apple upon the bottom of it. Lay round the bason a ring of the parsley, and above it a ring of the yolks, then of the whites, then ham, then chicken, and then herring, alternately, till the whole is disposed of and the bason covered. Place the bones upon it in opposite directions, with the tails turned up towards the bot-

ter. Ornament the top of the apple with bay leaves cut in imitation of the fruit. Garnish the dish with bunches of pickled barberries.

Another.

Chop and mix the above ingredients together, and, instead of the bason and butter, place a large Seville orange in the middle of a dish, with the meat about it; then rub a little cold sweet butter through a sieve, to curl it, and lay it in heaps above the meat. Ornament, and garnish the dish as in last receipt.

Another.

Open two fine large pickled herrings, from the breast downward, and pick the meat carefully out, leaving the skin, bones, heads, and tails entire; mince the meat with the breast of a cold roasted chicken, or piece of veal, three apples, and three onions separately. Season with white pepper and vinegar, and mix them. Clean the skins, &c. and fill them up with the meat so as to look full and plump, attending to the natural shape of the herring. Garnish with barberries and camphire.—It will do very well without the chicken or veal.

CHAPTER VII.

OF BUTCHER MEAT.

To make a Beef Ham.

For a rump of beef of twenty pounds weight, take three ounces of saltpetre, a quarter of a pound of brown sugar, half a pound of bay salt, half an ounce of white pepper, a quarter of an ounce of cloves, and a nutmeg or two: beat and mix them together, and rub it well into the ham; then rub it over with common salt, and bed and cover with it; let it lie three weeks in this pickle, turning it every other day, and then hang it up.—The sugar may be kept out.

A Mutton Ham.

Half a pound of bay salt, and a quarter of a pound of sugar, will do three or four mutton hams. If they are very large, allow half an ounce of saltpetre to each ham, and the same spices as in the above receipt. Thrust your finger down the hole in the

shank, and stuff it with the salts and spices; rub the ham well over with it, then rub it over with common salt, pack it in a trough, and turn it as before for a fortnight.

A Bacon Ham.

Take of common and bay salt one pound each, two ounces of saltpetre, an ounce of sal-prunella, a quarter of a pound of coarse sugar, and spices as in the former receipt; mix all well together: open the ham a little at the shank-bone, and stuff it with the salt and spices; then tie it well up at the shank with pack-thread, to keep out the air; rub it well over with the mixture; lay it in a trough, and strew a little salt above and below it; take two or three folds of an old blanket, and cover the trough, to keep out the air. After it has lain two or three days, pour off all the brine; then take what was left of the mixed salts and spices, and mix some more common salt in it. Rub the ham with this, first turning it, and throwing away the old brine every day. Continue to do so for three weeks, taking care to keep the trough always covered; then take out the ham, and, previous to hanging it up, lay it on a table with boards

and weights above it, to press out the brine. All hung meat should be smoked with wood; juniper is the best, if it can be got.

To cure Neat Tongues.

Rub them well with common salt, and let them lie three or four days; then lay them on a sloping table to let the brine run off; mix as much common salt, bay salt, saltpetre, and coarse sugar, as will do the quantity of tongues; strew some common salt in the bottom of a barrel, pack the tongues neatly in it, and on every lair strew the mixed salts: if you have not enough, mix it up with common salt; put sinking boards and weights above it, to bring up the brine to cover them, then close up the barrel.

Force-meat Balls for Flesh or Fowl.

Take a pound of veal, free from the skins, half a pound of beef suet, a slice of bacon ham, six pickled oysters, a small pickled cucumber, and some bread crumbs; mince and beat them in a mortar to a paste. Season with mixed spices and the grate of a lemon; mix in the yolks of two eggs; then

mix the whole together, and roll it up with a little flour into round and oval balls; brown them in a frying-pan.

To ragoo a Rump of Beef of sixteen pounds, with Force-meat.

Turn up the inside, and take out the bones carefully. Rub the part from which the bone was extracted with the yolk of an egg. Break the bones, and put them on a slow fire with two pints (one gallon) of water, a pound of beef cut in pieces, a carrot, turnip, and an onion cut small; then make a force-meat thus: cut a slice neatly off the thick of the rump, so as not to disfigure it; take a quarter of a pound of beef suet, the same quantity of bacon ham, two anchovies, and a pickled cucumber: mince these together, and season them high with mixed spices and salt. Take a part of the force-meat, and fill up the place from which the bone was extracted. Turn in the narrow end of the rump, and skewer it down, so as to lie handsomely in a dish; then take a larding pin, and make small holes about two inches from each other in the thick part of the rump; rub these with the yolk of an egg, and fill them up with the rest of the force-

meat. This done, rub over the meat with the yolks of two eggs. Brown half a pound of butter in a frying-pan, then put in the rump, and turn it every way till it is all of a fine light brown. When the stock is ready, strain it, return it back to the pot, and put in the meat, covering it close. Let it stew slowly about three hours, turning it twice in that time; then take it out, thicken the sauce with butter and flour, and add to it two spoonfuls of ketchup, a glass of wine, some browned force-meat balls, pickles, browned oysters with their liquor, a spoonful of vinegar, and a few sweet-breads and kernels parboiled. When the sauce boils, scum it well, put in the rump, and let it lie in the pot till it is thoroughly heated. Then take it out, place it handsomely in a dish, and pour the sauce about it. Garnish with pickles.

To stew a Rump plain.

Powder the rump with salt, and when it has lain three days, take it up and wipe it clean. Brown it as before, and put it into a pot of boiling water; after it has boiled an hour, put in some carrots, turnip, and onions. When it is about done, and the

soup good, brown a quarter a pound of butter with flour, till it is of a proper thickness, mix in a chopin (two pints) of the soup, and a spoonful of ketchup, give it a boil, and scum it; then dish up the meat, pour the sauce over it, and garnish with the carrot and turnip, either whole, sliced, or scooped out with a nip turner. Serve the soup by itself with toasts of bread.

Beef a-la-Mode.

Take six pounds of the round of a rump, cut the marrow bone nearly out of it, and skewer it together to keep it of a handsome round. Hole it with a larding-pin, and lard it with force-meat. Rub the meat over with mixed spices and salt, lard it with thin slices of bacon, dredge with flour, and brown it. Put on a stew-pot with a mutchkin (pint) of strong beef gravy, a glass of vinegar, and an onion. Lay skewers across the bottom of the pot to keep the meat from scorching; cover it very close, and stew it gently for an hour and a half. Turn it, and let it stew till it is tender; then take out the meat, strain and scum the soup, and pour it over it. You may add force-meat balls if you choose. It may be served up either hot or cold.

To pot Beef.

Take some slices of a rump or hookbone of beef, strew a little salt and saltpetre on it, and let it lie two days; then put it in a potting-can with a good deal of butter or suet; tie it close up with paper, and set it in a quick oven: bake it two or three hours; then take it out, and pour off all the fat and gravy. When it is cold, pull it into threads, beat it very fine in a mortar, and season it with salt and mixed spices. Take the same weight of sweet butter as of beef, oil the butter, scum and pour it on the meat, keeping back the sediment. Work the butter and meat well together, and press it down into small pots; then melt some butter, pour it on the top of the meat, and tie the pots close up with paper.

Minced Collops.

Take a tender piece of beef, and clear it of the skins and fat; mince it small, and season it with salt and mixed spices; shred an onion small, and put in with it; spread the collops, and dredge them with flour; brown some butter in a frying-pan, put in

the meat, and beat it in a pan till it sucks up the butter, and is a little brown; then take the collops out; draw as much gravy from the skins as will serve for sauce; strain it into the pan, and when it boils, put the collops in again, and let them boil until they are enough. Put in some cut pickles, or vinegar, and scum it before the collops are dished.

To pot a Cow's Head.

After blanching it a night, wash it well in salt and water; break it to let it go in the pot, boil it until the meat comes off easily, skin the palate, throw away the black of the eyes, cut the eyes in rings, the palate in dices, and the fat parts about an inch long; then mix all together, and take the fat off the broth when it boils.—For stock, boil a large knap of veal in a pint (two quarts) of water, with onion, carrot, and turnip. When it is well boiled, strain it, pick out the gristly parts, and cut them about half an inch long; pick out also the fleshy parts, and mix them with the head. Season it high with salt and mixed spices, the squeeze of a lemon, and some cut pickles. Put it into a large potting-can, or a shape, and mix the gravy along

with it. Cover it close with water paste, or strong paper, and set it in a slow oven (or in a covered pot on a slow fire) till the gravy is almost soaked in; then put it into shapes, and when it is cold, turn it out, and garnish with pickled beet-root or red cabbage.

To broil Beef Steaks.

Cut the steaks an inch and a half thick from the small end of a spare-rib, or any tender nice piece, and flatten them; when the gridiron is heated, and the fire clear, lay them on it, and turn them often. When enough, put them in a dish and strew pickles over them. Send them hot to table in a covered dish.—Some choose a piece of butter put in the steaks as they come from the fire, or a gravy, with an onion or shallot chopt in it, and poured over them.

Beef Collops in the Pan.

Cut steaks off a hookbone or spare-rib in small pieces, and flatten them: brown a little butter with flour, and lay the collops in rows, with pepper, salt, and sliced onions, till the pan is covered: when nearly done, draw them back; make about half a mutch-

kin (half a pint) of gravy of the skinny parts of the beef, and thicken it with butter and flour, adding a little vinegar and ketchup: when it boils, scum it, mix the collops into the gravy, and give it another boil.

Beef Olives.

Cut thin slices of a tender piece of beef pretty long, and about three inches broad: separate the fat pieces from the lean; beat them with a rolling-pin; cover the lean pieces with the fat, and season with salt and mixed spices; then roll them up separately, and tie a thread about them; dredge them with a little flour, and fry them of a fine brown. Make a strong gravy of the coarse pieces and skins, with carrot and turnip; thicken it with browned butter and flour, and season it with a spoonful of ketchup, a glass of white wine, a quarter of a hundred of oysters browned, with their liquor, and force-meat balls browned. Stew them on a slow fire, with a few cut pickles, three quarters of an hour; before they are dished take away the threads, and garnish with green pickles.

To collar Beef or Mutton.

Bone a nineholes, or breast of beef, and rub it well over with salt and saltpetre; let it lie in this pickle a fortnight or three weeks, according to the thickness of the piece; then take it up, dry it in a cloth, and season it with mixed spices and sweet herbs; roll it up very hard in a clean cloth, tie it tight at both ends, and bind it with broad tape; put it into a pot of boiling water, and keep it always covered. If it is very thick, it will take near six hours to boil. When it is done, take it out of the pot, and hang it up by one of the ends to drop till it is cold; then loose the bindings, and place it on a dish, to be sliced down as occasion requires. A *fore leg of mutton* may be collared the same way.

To dress a Steak, &c. when a fire cannot be got.

Put the meat with bits of butter into a digester, or conjurer, and fire it with pieces of waste paper.—Or, take a tin-plate, and place four small bits of cork or wood upon the edges of it; rub over the bottom of

another plate with a piece of butter, and lay the steak in it; rest this plate on the corks, pour a glass of spirits into the one under it, and set fire to it with a bit of paper. Turn the steak frequently, and by the time the spirits are consumed the meat will be ready.—Cheese may be also nicely toasted, eggs fried, and pancakes made, in this way.

Scarlet Beef.

Take eight or ten pounds of a breast or briscuit of fat beef, and rub it over with a pound of common salt, a quarter a pound of bay salt, the same of brown sugar, and one ounce of saltpetre, mixed and beat fine together. Let it lie a fortnight, turning it daily, and then boil it with greens. It makes a good side dish sliced down cold, and garnished with parsley.

Bouille Beef.

Take eight pounds of a breast of beef, neither too thick nor too thin, and bone it. Break the bones, and put them into a pot with three pints (one gallon and a half) of water, an onion, carrot, and turnip. Flat-

ten the meat, and rub it over with the yolk of an egg, salt, and spiceries. Brown half a pound of butter, and brown the beef in it. Strain the stock, put the meat into it, and stew it on a slow fire for two hours and a half. Then take out the meat, and put into the sauce some turnips scooped out with a turner, and a carrot cut in pieces of about two inches long. Scum the sauce and thicken it; then put in the meat, and stew it half an hour longer. Dish and garnish with the roots.

A Porcupine of Veal.

Bone and flatten a breast of veal; rub it over with the yolks of eggs, and strew over it bread-crumbs, parsley, and lemon-peel shred fine, nutmeg, pepper, and salt. Have ready some slices of bacon ham and pickled cucumbers, the yolks and whites of hard-boiled eggs, separately chopped small. Lay the ham on the meat with lairs of the cucumbers and the eggs; then roll it tightly up, and bake or stew it in a pot with a mutchkin (pint) of water; four hours will do it. When it comes out, scum off the fat, and strain the gravy into a sauce-pan; add to it two spoonfuls of red wine, the

same of browning, one of mushroom ketchup, and half a lemon; thicken, and give it a boil, then dish up the meat, and pour the gravy about it; lay round it force-meat balls, and garnish with horse-raddish.

To ragoo Ox Palates.

Let them be well cleaned, and boiled till they are tender; then skin and cut some in square and some in long pieces. For sauce, stir a piece of butter in a stew-pan, with a large spoonful of flour, till it is of a light brown; put in a chopin (quart) of good gravy, three shallots chopped, a gill of Lisbon wine, a slice of lean bacon ham, and half a lemon. Boil it twenty minutes; then strain the liquor into a sieve, and put it into a stew-pan along with the palates, force-meat balls, and fresh mushrooms stewed in gravy. Season with pepper and salt; toss it up five or six minutes, then dish and garnish with beet-root or lemon.

To fricando Ox Palates.

Boil six palates very tender, and cut them in square pieces; lard them with bacon, rub them over with the yolk of an egg, season

with white pepper, nutmeg, and salt, and fry them pretty brown. Take half a mutchkin (half a pint) of beef gravy, a spoonful of white wine, a little lemon pickle, an anchovy, a shallot, and a piece of horse-rad dish: give them a boil, and strain the gravy; then put in the palates, and stew them half an hour, making the sauce pretty thick; dish them with stewed spinage, pressed and cut like sippets.

To fricassee Ox Palates.

Take a mutchkin (pint) of strong veal gravy, thickened with a little butter and flour, and seasoned with a glass of white wine, the squeeze of a lemon, white pepper, nutmeg, salt, minced parsley, and a quarter of a hundred oysters with their liquor. Boil and scum it; cast the yolks of three eggs, mix in a gill of cream, and stir it among the sauce; then put in six boiled palates cut as before, and give the pan a shake over the fire. Dish and garnish with sliced lemon or pickles.

To stew a Jigot of Veal.

Cut off the shank-bone, and boil the jigot in three chopins (three quarts) of water,

with a pound of veal, some onions, mace, lemon-peel, white pepper, and salt. Make holes in the jigot with a larding pin, and stuff them with veal force-meat; rub it over with an egg, white pepper, and salt, and brown it. Strain and thicken the sauce; return it back to the pot, and, when it boils, scum it. Put in the jigot to stew; and, when it is ready, throw in some pickled oysters with their liquor, fried force-meat balls, the juice of a small lemon, and a glass of white wine; then dish and pour the sauce over it; garnish with sliced lemon.

Scotch Collops with a White Sauce.

Cut three pounds of veal from the thick of a thigh into thin slices about the size of a crown piece. Flatten and dip them in the yolk of an egg; season with white pepper, salt, mace, nutmeg, and the grate of a lemon mixed. Strew over grated bread and parsley, and brown them a light gold colour. Thicken a little veal gravy, scum it, and put in the squeeze of a lemon, a few pickled oysters, and force-meat balls fried of a light brown; then stew the collops slowly fifteen minutes; cast the yolks of two eggs, and mix in a gill of cream, with

a glass of white wine; draw the collops aside, and stir it in them, but do not let it boil; then stir in the collops, shake the pan over the fire, and dish them up.

Scotch Collops with a Brown Sauce.

Cut and flatten them as above, season with mixed spices and salt, stew grated bread over them, and brown them on both sides. Clean the pan; brown and thicken a little butter, and stir in some veal gravy, and a spoonful of ketchup; scum it, and add a few oysters and force-meat balls browned, the squeeze of a lemon, and a glass of wine; then put in the collops, stew them about fifteen minutes, and serve them up.

To hash Cold Roast Veal.

Cut down the meat in thin slices, and make a stock of the refuse, bones, and left gravy; season it with a little pepper, salt, lemon-peel, and a few blades of mace. When the stock is good, strain it in a clean pan, and thicken it with butter and flour. Boil it, adding a little ketchup, the squeeze of a lemon, and a glass of white wine; then put in the meat to heat thoroughly, and dish it on sippets of toasted bread.

To mince Cold Veal.

Cut away all the brown and fat pieces of the meat, and mince the white part only; take some sweet cream, and thicken it with a very little butter knead in flour, stirring it constantly to keep it from bratting; when it boils, put in the mince, and season it with the grate of a lemon, a little salt, and a scrape of nutmeg; keep tossing on the fire until the sauce is a little thick; and, just before it comes off, squeeze in the juice of a lemon, and serve it up.]

To ragoo Veal Cutlets.

Cut the back ribs into steaks, and flatten them; strew over bread crumbs and parsley, and fry them of a fine light brown; make a ragoo of stock thickened and seasoned as the above brown sauce, and stew the steaks in it.

Broiled Veal Cutlets.

Cut, flatten, and rub the meat over with a beat egg; season with salt and the grate of a lemon; strew some crumbs, and pour a

little oiled sweet butter over it; lay each cutlet by itself on a piece of white paper; broil them on a clear fire, turning them often: when they are enough, take them off the paper, and dish them. For sauce, serve up some beat butter in a boat, mixed with ketchup and the squeeze of a lemon.

To fricassee a Breast of Veal, &c.

Order this in the same manner as the collops with the white sauce in page 93; only cut the ribs in short pieces, and brown and stew them three quarters of an hour.—*Lamb, chickens, rabbits, tripe, and kernels,* may be done the same way.

Veal Fricandos.

Cut as many steaks from the thick part of a thigh of veal as there is occasion for, an inch thick and six inches long: rub them over with the yolk of an egg, and season with white pepper, nutmeg, and salt: lard with small chardoons, and dredge them with flour: brown them before the fire till they are of a fine brown: put them into a stew-pan, with some good gravy, thickened with browned butter and flour, and let them

stew half an hour; then put in a slice of lemon, an anchovy, a large spoonful of ketchup, a little Cayenne pepper, and a few morels and truffles. When the meat is tender, dish it up with forced balls and hard yolks of eggs; strain the gravy, and pour it over them; garnish with green pickles and barberries.

Bombarded Veal with Force-meat.

Take the bone from a fillet or jigot of veal, and make nicks all round it, about an inch distant from each other. Fill one with force-meat, made agreeable to the receipt p. 80: a second with spinage well boiled and squeezed; a third with bread crumbs, oysters, and beef marrow, chopped and mixed; a fourth with yolks of eggs chopped; and so on alternately till all the nicks are filled up: then wrap the caul close round, it, and put it in a deep pot, with a mutchkin (pint) of veal gravy. Cover it with a coarse paste, and bake it. When it is ready, scum off the fat, and pour the gravy into a stew-pan, with a spoonful of ketchup, half an ounce of truffles: thicken it with butter and flour, and give it a gentle boil; then dish the meat, and pour the sauce over it.

To dress a Calf's Pluck.

Stuff the heart with force-meat, and send it to the oven with a little water under it. Lay butter all over, and dredge it with flour. Boil one half of the liver, with all the lights, for half an hour; then chop them small, and stew them in a sauce-pan with a pint of gravy, a spoonful of ketchup, and the juice of half a lemon; season with pepper and salt, and thicken it with a good piece of butter rolled in flour. Cut the other half of the liver in thin slices, and fry it with some pieces of bacon of a fine brown; then dish it up with the mince-meat in the bottom of the plate, the heart in the middle, and the fried meat round the edges.

To roast a Calf's Heart.

Make a stuffing of bread crumbs, a quarter of a pound of chopped beef suet, parsley, sweet marjoram, and lemon-peel, mixed up with a little pepper, salt, nutmeg, and the yolk of an egg; fill the heart with this, and lay a sheet of paper over it, roast it well, and pour beat butter over it.

Veal Olives.

Cut some veal steaks, a good deal longer than broad, and dip them in the yolk of an egg. Season them with mixed spices and salt. Roll up some force-meat into oval balls, and put a ball into each steak; roll and bind them up separately with a thread, and brown them. Thicken some veal gravy with browned butter and flour, adding a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, a few browned oysters, and force-meat balls, and stew the olives three quarters of an hour; then take off the threads, and dish them up handsomely, putting the largest in the middle, and the rest round it, intermixed with the balls and oysters.

Pillow of Veal.

Cut a roasted breast of veal into six pieces, and season it with pepper, salt, and nutmeg. Put a pound of whole rice into a kchopin (quart) of soup, with some mace, and a little salt, and stew it over a slow fire till it is thick. Beat up the yolks of six eggs, and stir them into it; then take a

small round dish, butter the bottom of it, and lay in some of the rice; then lay the veal in a round conical heap, and cover it all over with the rice; glaze it over with the yolks of eggs, and bake it in an oven; when it is nearly done, open the top, and pour some rich gravy into it. Garnish with a Seville orange cut in quarters, and send it hot to table.

To ragoo a Breast of Veal.

Having boned the breast, break the bones, and give them a boil in three chopins (three quarts) of water, with an onion, carrot, turnip, a bunch of sweet herbs, and a shank of bacon. Flatten the meat, season it with mixed spices and salt, and lard it with thin slices of bacon ham. Mince the yolks of six hard-boiled eggs with the crumb of a loaf and six anchovies boned; mix and strew them over the bacon; cut some pickled French beans, and strew them above it; then roll up the veal, beginning at the narrow end; bind it with a piece of twine, and brown it; strain the stock, and return it back into a covered pot along with the collar, and let it stew gently two hours. Brown some force-meat balls, a quarter of an hun-

dred oysters, and two sweet-breads, ed and cut small. Take out the scum and thicken the sauce; scum it a , and put in the balls, with a glass of white wine, a spoonful of ketchup, the squeeze of a lemon, the liquor of the oysters, and a little more pepper and salt; then put in the collar with stewed truffles and morels. When it boils, take out the collar, and unbind it. Divide it into three parts, and set them up endwise in a dish, to shew the different colours; place the largest piece in the middle of the dish, and pour the ragoo about them. Garnish as before.—A breast of veal may be ragooed without being collared.

N. B. Garnish all veal dishes with pickles and sliced lemon.

To make Brain Cakes.

Clear the brains of the strings and skinny pieces. Cast them well with a knife, and mix in the yolks of two raw eggs, a few crumbs of bread, parsley, pepper, and salt; a spoonful and a half of flour, and the same of cream; when very smooth, drop the brains from a spoon about the size of a small sugar biscuit, and fry them of a light brown. —These cakes make a pretty corner dish, garnished with sliced orange.

To dress a Calf's Head.

After the head has been scalded and washed very clean, boil it half an hour; when it is cold, cleave it and take out the tongue and palate; score the one half of the head in dices or small square pieces; rub it over with a beat egg, and strew over it salt, spices, crumbs of bread, and parsley mixed; lay pieces of butter upon it, and put it in an oven, or before the fire, to brown, basting it frequently. Cut the other half in slices, neither too long nor too short, and cut the fleshy part of the ears roundwise; take out the fleshy part of the eyes, the tongue and palate, and slice them down; thicken some veal stock with butter knead in flour, and season it with salt, mixed spices, ketchup, white wine, the squeeze of a lemon, and pickled oysters; put in the hash with a piece of lemon-peel, and let it stew a little. When it is served up, take out the peel, lay the hash in a dish, and place the browned part of the head in the middle. Garnish with brained cakes and green pickles.

To turtle a Calf's Head.

Let the head be well cleaned, and for stock set on a knuckle of veal with three

chopins (three quarts) of water, a turnip, carrot, onion, and sweet herbs; when it boils, put in the head, taking care that there is as much water as will cover it, and to scum it as it boils. After it has boiled half an hour, take out the head, (letting the stock remain,) and when it is cold, take the gristly parts of the ears, wipe them clean with a cloth, and cut them in straws. Cut the fleshy parts of the ear into round slices, and the meat of the forehead into narrow stripes of about two inches long, so as to resemble the tripe of the turtle; cut also the thick part of the cheeks in dices; take out the tongue carefully, and skin it; pick out the eyes, throwing away the black part, and cut them in rings. Strain the stock, and add the juice of a lemon, some white and Cayenne pepper, salt, a spoonful of ketchup, half a mutchkin (half a pint) of white wine, and a slice of lean bacon ham; then put in the meat, and let it stew slowly till it is tender, and the gravy well soaked in. Brown a dozen of veal force-meat balls, and a quarter of a hundred oysters with their juice, and give them a boil in the stew a few minutes. Have a dish with a cut paste border ready baked. Pick the ham and peel out from the turtle, and put it in

the dish with the tongue whole in the middle, and garnish with the yolks of four hard-boiled eggs, intermixed with green pickles.

To pot a Calf's Head.

Scald and clean the head, and boil it in a pot, with as much water as will cover it, three quarters of an hour; then take it out, and put into the pot three pounds of beef, with a few carrots, turnips, and onions. Cut down the head thus: the ears in slices, the sides in dices, the flesh of the eyes in rings, the meat of the forehead in pieces of two inches long and one broad, and the palate and tongue in square pieces; then strain and clarify the stock with eggs through a jelly-bag, and season it with mixed spices, the juice and paring of a lemon, and half a mutchkin (half a pint) of sherry wine. Put the meat in the sauce, and when it has boiled three quarters of an hour on a slow fire, put it into shapes. Before it fastens, slip down the sides of the shapes pickled beet-root, sliced, and green pickles, to appear through the jelly when turned out.

Mutton Chops.

Cut the back ribs or loin into handsome steaks, and flatten them; season with salt and spices, and strew bread crumbs over them. Put them in a frying-pan with a rich beef-stock, seasoned with ketchup and red wine. When it boils, put the whole into a close sauce-pan to stew. Dish it with cut pickles.

To hash Cold Beef or Mutton.

Cut the meat down in thin slices, and break the bones; make a stock of the refuse and bones; strain and thicken it with browned butter and flower, adding a little ketchup, salt, and spices; when it boils, scum it, put in the hash, and let it get two or three quick boils. If there is any gravy of the cold meat left, put it in, keeping out the fat. Put cut pickles in it, and dish it on sippets of toasted bread.

A Haricot of Mutton.

Take a loin of mutton, not too fat; cut off the flap, slash it with a knife, and put it

in a stew-pan with three mutchkins (three pints) of water, three onions, a carrot, and turnip, for stock; then skin the loin, and cut it into steaks, flatten them with a chopping knife, and rub them slightly over with the yolk of an egg; strew bread crumbs and parsley over them; season with a little salt and spices, and brown them nicely on both sides. When the sauce is good, strain, and thicken it with a little butter and flour. Put it in a close pan, and take off the scum when it boils; then put in the steaks, with some turnips scooped out, two large carrots cut in the shape of stars, and the gravy drawn from the steaks; after it has stewed about half an hour on a slow fire, lay the steaks in a soup dish, and pour the sauce with the roots over them.

Italian Baskets of Mutton Chops.

Cut five or six steaks off the back ribs, and flatten them at the broad end, keeping the other end only the breadth of the rib; rub them over one by one with the yolk of an egg, and season them with mixed spices and salt. Take about half a pound of the leanest part of the meat, two slices of boiled bacon ham, a shallot or two, some bread

crumbs and parsley; mince these very fine, beat them in a mortar, and season with mixed spices and salt worked up with the yolks of two eggs. Divide this into as many pieces as you have steaks, and spread it upon the broad end of each; then cut a piece of plain paste into narrow stripes, roll them round in your hand, and lay them on the steaks crosswise; glaze them with a cast egg, and bake them in an oven three quarters of an hour; strain off the fat, dish them handsomely, and pour a rich gravy about them.

To boil Beef or Mutton in the Juice.

To every pound of meat allow a quarter of an hour; two hours will boil a large jigot of mutton. When it is boiled enough, take it carefully out of the pot, so as not to lose any of the juice. Lay carrot, turnip, or cauliflower about the meat, and pour a little beat butter over it; or, in place of roots, make a caper sauce for it.

To roast Venison.

Lard and season it with mixed spices and salt; lay it four or five hours in some claret, lemon-juice, or vinegar, turning it

every hour; then spit and roast it at a gentle fire, and baste it with the liquor; thicken some gravy with butter kneaded in flour, and add it to the drippings with a little ketchup; boil it up, and pour it over the meat.

To stew Venison.

Cut the venison in thin slices, and put it into a stew-pan with some claret, sugar, a little vinegar, and fried crumbs of bread; season it properly with salt and spices, and let it stew till it is tender.

Venison in the Blood.

Bone a shoulder or breast of venison, lay it open, and let it lie in its blood for a night, then pour off the blood, and season it with salt and spices. Set it on the fire with some winter savory, sweet marjoram, thyme, and beef-suet chopped fine; stir it till it is thick; then spread it over the venison, and collar it. It may be either roasted or stewed in gravy, with some claret and shallots. Serve it hot, and send it to table with a sauce-boat of currant jelly dissolved in boiling water.

To stew Cold Roast Venison.

For sauce, take some gravy, a little claret, a bunch of sweet herbs, a little ketchup, browned butter thickened with flour, and seasoned with salt and spices; let it boil until it is smooth; cut down the venison in thin slices, and put it into the sauce; give the whole a boil, and then take out the herbs; put in the juice of a lemon, and dish it with pickles.

To broil Venison.

Cut the venison into steaks about half an inch thick, and season them with salt, mixed spices, and crumbs of bread; broil them on a clear fire, and serve them up with gravy sauce in a boat.

To boil a Haunch of Venison.

Lay it in salt for a week, then put it into a pot of boiling water: if it is large, it will take two hours and a half to boil. Serve it up with cauliflower, or any kind of garden-stuff, and melted butter. Venison makes the finest minced collops, which are done the same way as those of *beef* or *hare*.

Veal or Lamb Toasts.

Take the kidney, with the fat adhering to it, and a little piece of lean out of the thick of the thigh; mince and beat them to a paste; season it with salt, lemon, and grate nutmeg; mix all together, and work it up with a raw egg; cut some slices of bread, not too thin, nor too long or round; lay the minced meat on the bread pretty thick, raising it a little higher in the middle; put them in a pan of boiling butter, with the bread-side undermost. Fry it gradually, to prevent it from scorching; then turn the other side, and fry it a fine brown. The oven answers much better than a pan, by putting the toasts in a dish, with butter below them.

A Scotch Haggess.

Let the bag be perfectly clean; parboil and mince a sheep's draught and two pounds of beef small; boil the liver well, and grate one half of it; mince three quarters of a pound of suet, and some onions, small; mix the whole well together, with a handful or two of dried meal; spread it on a table, and

season it with salt and mixed spices. Take about a chopin (quart) of good gravy, and mix it among the meat, but take care to press out the wind before you sew the bag up, and prick it with a pin, to prevent it from bursting. A large haggess will take at least two hours to boil.

A Lamb's Haggess.

Slit up the rodikin and all the little fat tripes with a pair of scissars, and wash them very clean; parboil them with the kernels, and cut them in little pieces, but not too small; shred the web very small, mix it with the other meat, and season with salt and spices; cast three eggs in three spoonfuls of flour, as for pancake-batter, and mix in it a mutchkin (pint) of sweet milk, a handful of young parsley, and some chives, or onions shred small; then mix the whole in the batter, put them into a clean bag, and sew it up. It will take about an hour's boiling.

Black Puddings in Skins.

Break the clots of blood, and run it thro' a sieve; mix in some new milk, according

to the quantity of blood, and season it with salt, pepper, onions, and a little mint shred; cut a quantity of suet in small pieces, and mix the whole together with a little oatmeal; cut the tripe in pieces all of one length, fill them with the meat, and tie the ends together with a thread. Have ready a pan of boiling water, but just before the puddings are put into the pan set it off the boil, by pouring in a little cold water, to keep them from bursting; when they have boiled a while, prick them with a pin, to let out the wind.

Liver Puddings in Skins.

Boil the liver well, and grate it down; take an equal quantity of it and grated bread; cut some onions, and a sufficient quantity of suet seasoned with salt and spices; fill them in the white end of the puddings, and boil them as before.

To roast a Calf or Lamb's Liver.

Lard it with bacon, then fasten it to the spit, and baste it with butter. Roast it well, and serve it up with beat butter, ketchup, and a little vinegar mixed together.

To ragoo a Liver, or Kidneys.

Cut the liver in thin slices, and brown it; then take it out, and dust a little flour on it; pour some boiling water into the pan, and put in some parsley and young onions shred small; give it a boil, and season it with ketchup, a little vinegar, and salt; then put in the liver, and let it get two or three boils: garnish with fried parsley. *Cows kidneys* are done the same way.

To stew a Liver.

Lard a calf's liver, and stew it till it is tender, with some salt, whole pepper, an onion, and a blade of mace; then take it up, strain the liquor, and scum off the fat; thicken it with a piece of butter rolled in flour, and pour it over the liver.

To ragoo Palates and Kernels.

Wash them both very clean; boil the palates till the skin will come off easily; parboil the kernels, and cut the fleshy parts from them; cut the palates into square pieces, and fry both of a light brown; make

a stock of the fleshy parts of the palates with the water they were boiled in, seasoned with an onion, carrot, turnip, and a slice of lean bacon ham: when the stock is strong enough, strain and thicken it with a little browned butter and flour, and season it with mixed spices and salt, a spoonful of ketchup, a glass of white wine, and the squeeze of a lemon; set it again on the fire, and when it comes a-boil scum it; then put in the palates and kernels, and let them stew till they are very tender; dish them with a few cut pickles, and garnish with sliced lemon.

To stew a Neat's Tongue whole.

Wash it very clean in salt and water; put it in a close goblet, with as much water as will cover it, and let it stew for two hours; then take it out, and skin it. Add to the broth a mutchkin (pint) of strong stock and a little white wine, and thicken it with a piece of fresh butter knead in flour: season with sweet herbs, salt, and mixed spices. When the sauce comes a-boil, put in the tongue, and close up the pan. If it is large, it will take two hours to stew. Before you dish it, take out the herbs, and strew in some cut pickles: place

the tongue in the middle, and pour the sauce over it. Some like celery; others carrot and turnip in the sauce.

To hash a cold Neat's Tongue.

Slice it down very thin, put it on the fire with as much stock as will cover it, and some bread crumbs browned in butter.—When it comes a-boil, season with salt, spices, ketchup, and a little white wine.—Dish it on sippets of toasted bread cut in triangular forms. A hash of cold meat must be only thoroughly heated.

Shoulder of Mutton Surprised.

Roast the mutton till it is almost enough; take the skin carefully off about the thickness of a crown-piece, along with the shank-bone, and season it with pepper and salt, a little lemon-peel cut small, and a few sweet herbs and bread crumbs mixed together.—Lay it on a gridiron, and broil it of a fine brown; then cut the meat in pieces the size of a shilling; put it and the drippings into a stew-pan, with a few spoonfuls of strong gravy, half an onion cut fine, a little grated nutmeg, pepper, and salt; some sweet herbs,

a few pickled cucumbers and mushrooms, two or three truffles cut small, and two spoonfuls of wine; dust in a little flour, and let it stew slowly for five or six minutes, but do not allow it to boil; then take out the herbs, dish the hash, and cover it with the broiled meat.

To fricassee Tripe.

Cut the tripe in pieces of about three inches long and two broad: stew it in veal gravy till it is tender; season with white pepper and salt, and thicken it with a little butter and flour; put in half a gill of cream, a glass of white wine, and the squeeze of a lemon. Cast the yolks of two eggs, and mix in it some of the boiling sauce; then mix all together, and give it a shake over the fire till it be of a proper thickness.

N. B. The above is a *white* fricassee; a *brown* one is done in the same way as a rabbit fricassee. See *Rabbits*.

To Collar Lamb.

Bone a fore quarter of lamb, and beat it out; rub it over with the yolk of an egg, and season it highly with salt, white pep-

per, nutmeg, and mace; strew over it a good deal of grated bread and minced parsley, the yolks of six hard-boiled eggs, the whites of three, all minced fine, and some minced parsley above all; roll up the meat tight, fix it with a long narrow skewer, and sew it up. Rub the collar over with a beat egg, and give it a roll among the left crumbs and parsley; roast it before a clear fire an hour and a half. Draw a gravy from the bones, and brown it; dish the meat with the gravy about it, and garnish with sliced lemon or pickles. It eats very well hot, and looks beautiful cut in slices when cold, the variety of colours being then seen.

To ragoo Lamb.

Take a fore quarter of lamb, and cut off the shank or knuckle-bone, lard it with thin bits of bacon, dredge it with flour, and fry it of a fine brown; then put it into a stew-pan with a chopin (quart) of rich gravy, or good broth, a bundle of herbs, mace, two or three cloves, and a little whole pepper: cover it close; let it stew pretty quick for half an hour; then pour the liquor off, and strain it, keeping the meat hot in the pot; take half a hundred of oysters, and flour them;

fry them brown, and drain off the fat; scum the fat off the gravy, and put in the oysters with an anchovy, and two spoonfuls of white wine; boil all together till there is just enough for sauce, adding a spoonful of ketchup and the juice of half a lemon. Lay the meat in the dish, and pour the sauce over it. Garnish with sliced lemon.

To boil a Leg of Lamb with Vegetables.

Cut off the loin, and boil the jigot, but not too much; cut the loin into steaks, and fry them of a fine brown: serve the jigot in the middle of a dish, with the fried steaks, and a little boiled cauliflower on each steak round it; pour some beat butter about it.

To cover Lamb with Rice.

Half roast a fore leg of lamb, and cut it in pieces as for a pie: season with salt, and lay it in a dish large enough to hold it. If the meat is not very fat, put a piece of butter in the bottom of the dish with a little water. If the leg is large, it will take one pound of rice, which must be clean washed, and put into a pan with as much water as will boil it soft, along with some blades of

mace. When the water is wholly soaked in the rice, stir in among it a good piece of fresh butter, a little salt, and a scrape of nutmeg; cast six eggs, and mix them in also, keeping out a little for glazing; lay the meat in a dish, and spread the rice all over it; glaze, and bake it in an oven until the rice is firm, and of a fine light brown.

To dress a Lamb's Head.

Wash the head very clean, and parboil it with the neck, tongue, and pluck. Cut off the neck, and cleave the head; take out the brains and tongue; rub the head over with the yolk of an egg, and season it with white pepper and salt; strew grated bread and minced parsley over it, and put it in an oven, or before the fire, to crisp, basting it well with butter; then pick out all the flesh from the neck-bones, and cut it in small pieces along with the tongue and pluck; take some of the water the head, &c. was boiled in; put the bones into it, with a pound of beef, carrot, turnip, and onions, and boil them until the substance is drawn from them; strain and thicken it with a little butter knead in flour; then put in the mince meat, with some salt and spices,

and the squeeze of a lemon. Make cakes of the brains as in page 101; cut the liver into slices, and season and fry them: put the hash in the dish, and place the head in the middle of it. Garnish with the liver and brain cakes.

To make Veal Crockets.

Parboil about a pound and a half of veal, and, when it is cold, mince it fine with a quarter of a pound of suet and some bread crumbs; season it with a little white pepper, mace, nutmeg, salt, and the grate of a lemon. Mix the whole well together with an egg, and beat it in a mortar till it is as smooth as a paste. Then rub the inside of an apple, pear, and plum shape, with the oil of olives. Press the meat hard into the shapes, so as to take the impression; then loosen them at the edges with a penknife, and turn them out. Strew fine crumbs over them, and fry them in beef drippings of a fine light brown. Serve them up with a stalk and two green leaves cut out, so as to resemble the different fruits.

To fry Sausages with Eggs.

Cut the sausages in single links, and fry them in sweet butter. Fry also a slice of

bread cut in quarters in the same butter, of a good brown, and lay it in the bottom of a dish. Put the sausages on the toast, and lay poached eggs betwixt them. Pour a little melted butter round them, and serve them up.

To fry Sausages with Apples.

Take six apples, and slice four of them as thick as a crown-piece; cut the other two in quarters, dip the whole in pancake batter, and fry them along with sausages till they are of a fine brown. Garnish with the quartered apples.

To make Bologna Sausages.

Take a pound of beef suet, a pound of bacon, both fat and lean, and the same quantity of beef and veal; cut them in pieces, and chop them fine; take a small handful of sage, pick off the leaves and chop them fine, with a few sweet herbs; season pretty high with pepper and salt, and mix them; take a large gut well cleaned, and fill it with the meat; set on a sauce-pan of water, and when it boils prick the gut with a pin, to prevent its bursting, and put it into the pan; let it boil gently for an hour, then

take it carefully out, and lay it on clean straw, to dry.

To collar a Pig.

After it is perfectly clean, cut off the head, and lay it open from top to bottom; take out the bones nicely, and wipe it clean; rub the inside of the meat all over with the yolk of an egg, and a mixture of beat white pepper, mace, nutmeg, lemon grate, salt, and a handful of sage chopped fine; then roll the meat hard up, put it in a cloth, bind it with tape, and boil it.

Mock Brawn.

Rub the head and a piece of the belly-part of a young porker well over with salt-petre; let it lie three days, and then wash it clean; split the head and boil it; take out the bones, and cut the meat of it in small pieces: boil four ox-feet tender, cut the meat of them in thin slices, and lay it in the belly-piece, with the pieces of the head: then roll it up tight in a sheet of tin, and boil it four or five hours; when it comes out, set it upon one end, put a plate on it within the tin, press it down with a large weight,

and let it stand all night; next morning take it out of the tin, and bind it with a fillet, put it into cold salt and water, and it will be fit for use. It will keep a long time, if fresh salt and water is put to it once every four days.

CHAPTER VIII.

OF POULTRY, &c.

To roast and stuff a Turkey.

SLIT up the back part of the neck, and take out the crop; then work up some crumbs of bread, currants, and a scrape of nutmeg, with a piece of fresh butter and a beat egg, (or half a pound of veal minced, a quarter of a pound of suet, a few bread crumbs, an anchovy, the grate of a lemon, a little white pepper and salt, and two beat eggs): fill up the breast of the turkey with the stuffing, and skewer it handsomely, with the head looking over the wing; roast it at a clear quick fire, and flour and baste it well with butter; put a gravy sauce under the fowl, and serve it up with the following sauce in a boat:

take a few thin slices of bread, some water, a little white wine, a blade of mace, some sugar, and a piece of fresh butter, and boil it till it is very smooth, but not too thick.

To pot a Goose and Turkey.

Take a fat goose and a turkey, and bone them thus: cut off the giblets, and, with a sharp knife, score down the back skin in a straight line, from the neck to the rump; then raise the skin up carefully from the back-bones, and take them out; bone the other parts of the fowls, leaving as little flesh on the bones as possible. Flatten the meat with a rolling-pin, and rub it over with a little salt; put the turkey within the goose, and let them lie three days; then take them out, and wipe them. Beat an ounce of white pepper, two drops of mace, and two nutmegs, and rub the meat all over with it both inside and out, and truss the legs into the body, as for boiling. Put the turkey within the goose as before; collar up, and bind it tight. Lay the collar in a large potting-pan with a water paste, and bake the meat till it is very tender; then take it out, and next day unbind it. Place it in a pot, and pour melted butter over it. Send it to the table in slices.

To marinate a Turkey.

Take a turkey, and raise the skin from the breast-bone with your finger; then cut a veal sweetbread in small pieces, and mix in the yolk of an egg; stuff this with a few oysters between the skin and flesh of the fowl, taking care not to break the skin; lard the breast with bacon, then paper and roast it. Serve up with a rich gravy, and garnish with sliced lemon. A few mushrooms may be put in the sauce.

To marinate a Hen and Chicken.

Pick and singe a hen clean; cut it down the back from the shoulders to the rump, and bone the whole but the pinions. Flatten the fowl with a rolling-pin; truss the legs into the body, and rub the inside with the yolk of an egg. Season with mace, nutmeg, white pepper, and salt; lard with slices of boiled bacon ham; then take a chicken, and order it in the same manner, only taking the bones from the pinions. Lay it above the larding, and sew the hen with the chicken in it neatly up, to appear as if the bones had not been taken out. Break the bones, and put them on the fire

with a piece of veal, three mutchkins (three pints) of water, an onion, some parsley, salt, and a bit of lemon-peel for a stock; and when it is well tasted, strain it. Rub the fowl over with a little butter and flour, lay it in the sauce with the breast undermost (taking care to have as much sauce as will cover it); and when it boils, scum it clean. Having boiled three quarters of an hour, take out the fowl, and thicken the sauce with a little butter and flour; add to it some shred parsley, a glass of white wine, the squeeze of a lemon, a quarter of a hundred of oysters fried, of a light brown, with their liquor, and a few force-meat balls. After it comes a-boil, scum it, put in the fowl, and let it stew till it is thoroughly heated; then dish it up, pour the sauce over it, and garnish with samphire or sliced lemon.

A Hen in Savory Jelly.

Cut off the head and feet of a large fowl; split it down the back, and bone it, keeping the rump and pinions whole. Rub the inside with the yolk of an egg, and season it with white pepper, mace, and salt; lard it with slices of boiled bacon ham, and sew up the back. Rub the fowl over with but-

ter and flour, and boil it with the breast undermost three quarters of an hour; then wipe it with a clean cloth, and let it cool; put about half a mutchkin (half a pint) of savory jelly into a large melon shape, and lay the fowl in it with the breast undermost, the yolks of four hard-boiled eggs round it, and a few sprigs of samphire or pickled barberries. Fill up the shape with the rest of the jelly, and when it is cold turn it out. Garnish with green and red pickles.

To make a Caparata.

Cut down a cold roast turkey, or fowl, strip it of the skin and fat, leaving the back-bone and rump entire; mince the meat very small; break the other bones, and put them on with some water, lemon-peel, and a blade of mace; let it boil until the substance is out; then strain and thicken it with a little butter knead in flour. Chop some yolks of hard-boiled eggs; put the minced meat and eggs into the sauce, and let it get two or three boils. Just before it is dished up put in the squeeze of a lemon, a scrape of nutmeg, and a little salt; broil the back of the fowl nicely, and lay it on the top of the caparata.

To roast Geese or Ducks.

A goose ought to be rubbed well over in the inside with pepper and salt, and allowed to lie in a pickle of salt two or three days before it is to be used: and, before it is spitted, have some chopped sage and a shallot put into its belly. A duck must be also peppered and salted in the inside, and sprinkled with salt on the spit. Both must be well roasted. The goose is dished up with a gravy sauce, and garnished with slices of raw onions, accompanied with a bason of apple sauce. Some choose a glass of red wine poured through them when they come from the spit, which is mixed in the gravy.—*Green geese* and *ducklings* are dished with their own gravy, and served up with a gooseberry sauce.

To ragoo a Pair of Ducks.

After being drawn, make a stock of the gizzards, necks, and livers, with half a pound of lean beef, and an onion; season the ducks in the inside with salt and spices; dust them with flour, and brown them on both sides in a frying-pan; then take them out, and strew some salt and spices over

them. Strain the stock, and thicken it with browned butter and flour, adding to it some red wine, ketchup, and walnut-pickle, or the squeeze of a lemon: put the sauce in a covered pan with a few small onions, and let the ducks stew in it until they are tender; then dish them up, scum the sauce, and pour it over them.

To fricassee Chickens, White Sauce.

Take a pair of young chickens, and cut them down the back. Wash them clean, and dry them with a cloth: halve them down the breast, and divide each chicken into eight equal parts. Flatten and rub each piece over with the yolk of an egg; season with white pepper and salt; put a piece of sweet butter in a frying-pan, and make it of a fine light brown; then put in the pieces, and brown them lightly on both sides. Have ready a mutchkin (pint) of good veal gravy, thickened with a little butter and flour, and seasoned with white pepper and salt; stew the meat in it for about a quarter of an hour; cast three yolks of eggs till they are smooth, and mix in half a gill of cream, the squeeze of a lemon, and about half a mutchkin (half a pint) of the

boiling sauce; then mix the whole together, and give it a shake over the fire. Dish the meat up, and garnish it with sliced lemon.

To stew Chickens with Pease and Lettuce.

Take as many green pease and chickens as will fill a dish: truss the chickens as for boiling; put a piece of sweet butter within each, and season them with spices and salt; then take some parsley, a few young onions, a sprig of thyme or winter savory, and put them in a pan, with a mutchkin (pint) of water, the pease, a piece of fresh butter, and a little salt and spices. Lay the chickens above the pease, with their breasts undermost, and above them the hearts of two or three lettuce split and washed clean; then cover up the goblet, and set it on a slow fire to stew. When ready, take out the herbs, dish the chickens with their breasts uppermost, lay the pease and lettuce over them, and fill up the dish with the broth.

To make a Currey, the Indian way.

Skin and cut down two chickens as for a fricassee; wash the meat clean, and stew it in about a chopin (quart) of water for about

five minutes; then take out the meat; chop three large onions small, and fry them in about two ounces of butter; put in the meat, and fry it till it is brown; strew in a small table-spoonful of curry powder, and a little salt over it while frying; then pour in the liquor, and let it stew about half an hour: add a gill of cream, the juice of two lemons, and serve it up.

To boil the Rice for the Curry.

Take a pound of rice, and let it boil in three chopins (three quarts) of water, with a little salt, till it is soft; then turn it out into a sieve, and set it before the fire to dry; heap it up lightly in a dish by itself, and serve it along with the curry.

A Pellow, the Indian way.

Pick and wash three pounds of rice, and put it into a cullendar to drain; take a pound of butter, and melt it over a very slow fire; then put in the rice, with a little water to keep it from scorching, and cover the pan close to keep in the steam; add to it a little salt, some white pepper, half a dozen blades of mace, and a few cloves, all

heat: stew the rice till it is soft, stirring it constantly. Boil two fowls with about two pounds of bacon ham; cut the bacon in two pieces, and lay it in a dish along with the fowls: cover them with the rice, garnish with half a dozen hard-boiled eggs, and a dozen of whole onions fried brown.

To pot Pigeons.

Draw, truss, and season them with mixed spices and salt; put a piece of butter into the belly of each, and lay them in a potting-can with their breasts undermost; strew mixed spices and salt over them; put a little water about them, and cover them up. They may be either baked or potted. If intended to be kept long or sent abroad, they must be boned, seasoned very high, and potted with butter only, without a drop of water; the gravy that comes from them must also be poured off, and they must be covered entirely with melted butter, to keep out the air.

To stew Pigeons.

Having stuffed the pigeons with force-meat, boil some good broth, and put them

in it; take out and quarter the hearts of some cabbage-lettuce, and put them in also, with two or three green onions; season with mixed spices and salt, and thicken with butter knead in flour: when the stew is ready, take out the pigeons, and place them in the middle of the dish, with the lettuce over them, and pour some of their own gravy about them.

To broil Pigeons.

Season them with spices and salt; tie the neck-skin close with a thread; put a piece of butter, and about half a spoonful of water, within each; tie the feet and vents also close up, to prevent the liquor getting out; let the gridiron be hot, and the fire clear; turn them often, to keep them from scorching, until they are thoroughly done; cut the threads as they are dished, lay them neatly in it, and pour beat butter over them. If they are to be halved, split them down the back, flatten the breasts, turn in the legs, and set the gridiron at a good distance from the fire.

To ragoo Pigeons.

Truss the pigeons as for boiling, and sea-

son them with spices and salt: brown some butter in a frying-pan; dust them with flour, and make them of a fine brown: turn them in the pan till they are all browned alike, then take them out and lay them on a dish. Make a stock of the gizzards, pinions, livers, and hearts, thus: Wash them very clean, and put them on with some water, an onion, a faggot of parsley, and winter savory; let it boil till the strength is out, then strain the stock, and put it in a clean pan, keeping back the sediment; thicken it with browned butter and flour; season with a little red wine, salt, spices, ketchup, truffles, and morels; then let the whole stew on a slow fire; and when they are done, dish them neatly with their shoulders outmost, placing one in the middle: pour the sauce about the pigeons, lay a few sprigs of asparagus between them, with the tops outmost, and throw in some cut pickles.

To disguise Pigeons.

The pigeons being seasoned with spices and salt, make a puff paste, and roll it out pretty thick: cut it in as many pieces as there are pigeons; roll a piece of paste about each, tie them up separately in cloths, and

put the whole into a pot of boiling water: they will take more than an hour's boiling: when they are ready, take them out of the cloths, and dish them.

To smother Rabbits.

Truss them as a hare for roasting, and put them into as much boiling water as will cover them, with plenty of whole onions peeled; take some of the liquor, and put into it a good piece of butter knead in flour: put the boiled onions among it, and break them until the sauce is pretty thick; then dish the rabbits, and pour the sauce over the whole, except the heads.

To fricassee Rabbits, Brown Sauce.

Wash and cut them down in small pieces; season with mixed spices and salt, and stew them in beef gravy, dredged with a little flour; when they have stewed three quarters of an hour on a slow fire, put in half a glass of red wine, and thicken it with a little browned butter and flour; let it then stew till the sauce is rich and good. Garnish the dish with green pickles and beet-root.

To ragoo Rabbits.

Cut down the rabbits in joints, and divide the back into three pieces; wash, dry, and flatten them; dust with flour, and brown them: for sauce, thicken some beef-stock with a little browned butter and flour; and season it with salt and spices, a little wine, the squeeze of a lemon, and some ketchup; stew the meat in it, and serve it up hot.

To stew roasted Wild Fowl, or Hare.

Having cut them in joints, brown some bread crumbs in butter, and put it into a boiling stock, with a gill of red wine, salt, and spices; then put in the meat, and let it warm thoroughly. If *partridges*, put in white wine in place of red. The stock may be drawn either from beef or the bones of the meat, properly seasoned. Dish with cut pickles.

To dress a Wild Duck.

Having half-roasted it, score the breast, and put pepper and salt mixed with the

juice of a lemon, in each score; lay the breast undermost in a stew-pan with a little gravy, and let it stew a while; then dish it: put a glass of claret in the gravy, with two or three shallots shred small, and pour it over the duck.

A general Rule for roasting Wild-Fowl.

For all kinds of wild-fowl the spit must be very hot before they are put on it; skewer them with their legs across; baste them well with butter; cut off the feet only (excepting those of the rough-footed wild-fowl, such as *black cock* and *moor-fowl*); dish them on toasted bread, and pour plenty of beat fresh butter over them. If *wood-cock* or *snipe*, leave the heads on, and do not gut them; skewer them with their own bill; baste well with butter; put toasted bread below them, to preserve the drippings; dish them on the toasts, and pour beat butter over them.

To pot any kind of Wild-Fowl.

Draw and truss them; season them with salt and mixed spices, and pack them in a potting-can with a good deal of fresh but-

ter; close up the pan, and bake them; when enough, pour off the butter and gravy; scum it, and add more butter; then put them into small pots, and cover them with melted butter.

To jug a Hare.

Having cut the hare in pieces, put a pretty large piece of butter in the bottom of a long jug, seasoned with salt and spices; pack into the jug as many of the best pieces of the meat as it will hold, with a faggot of sweet herbs, and two or three onions; strain some of the water the meat was washed in, and fill up the jug with it, tying the mouth very close with paper; set it on the fire into a pot of cold water up to the neck; and, as the water boils in, add more. Tie the jug to the handles of the pot, to keep it from shifting; and, as the butter rises, scum it off. When dished, take out the onions and herbs, and pour the sauce over the meat. An *old hare* will take three hours.

To roast and stuff a Hare.

Take some bread crumbs and currants, with a good deal of fresh butter, and work

them up with a beat egg; sweeten and season with sugar, salt, and nutmeg; (or mince the liver with a boned anchovy, the crumb of a loaf worked up with a quarter of a pound of sweet butter, some mixed spices and salt, and the yolk of an egg); fill the belly of the hare with the stuffing, and sew it up: draw the thighs up to the body, to make it look short; skewer the head even, and, as it were, looking over the shoulder: spit and lay it to a clear fire, and baste it with butter. When the butter is well dripped from it, pour it out of the pan, and baste it with a beaten yolk of an egg mixed with cream. For sauce, warm some cream, and mix the drippings in it; or take half claret and water, with some very thin slices of bread, and a little piece of fresh butter; boil it till it is pretty smooth, and season it with nutmeg and sugar. Dish the meat and pour the sauce over it.

N. B.—When bacon is mentioned in the receipts for white sauces, it is always to be understood *boiled bacon ham*.

To make Hare Collops.

These are done in the same manner as beef minced collops, (see p. 84), with the addition of a little claret to the sauce.

To fricassee Eggs.

Boil some eggs pretty hard, and cut them in round slices; make a white sauce as for fricasseed chickens, (see p. 127.), and pour it over the eggs; lay sippets of bread round them, and put a whole yolk in the middle of the plate.—It is a good corner dish at supper.

To poach Eggs with Toasts.

Put some water in a shallow pan with a little salt; when it boils, break the eggs in carefully, and let them boil two minutes; then take them up with an egg-slice, and lay them on buttered toasts.

To poach Eggs with Spinage, &c.

Pick and wash some spinage very clean; and put it into a pan of boiling water; let it boil two minutes; then take it out and press the water from it. Poach the eggs as before, and lay them upon the spinage: or, put the spinage, after it is pressed, into a frying-pan with a good piece of butter, and keep turning and chopping till it is almost

dry; then cut it out in the shape of sippets, or diamonds, and lay the poached eggs on them. Boiled *sorrel*, or *brocoli*, may be used instead of spinage, and laid in bunches betwixt the eggs. They must always be served up hot, with beat butter.

An Amulette of Eggs.

Cast ten or a dozen of eggs, but not too much; put in a little sweet cream, and season with salt and a scrape of nutmeg; put in also some parsley, onions, and a piece of boiled bacon ham minced very fine, then mix them well. Take a good piece of butter, and let it just come a-boil in a frying-pan; pour in the amulette, and fire it slowly. When it begins to fasten, raise it gently now and then with a knife from the pan, to let the butter get under it. It is fried upon one side only, the other being held before a clear fire, to take off the raw appearance.

Onion and Egg Dish.

Having fried some onions cut crosswise in browned butter, take them out carefully, and drain them; take a few hard-boiled

eggs, and cut them in round slices; beat some fresh butter, and mix in it some mustard and vinegar; then put in the eggs and onions, give them a toss on the fire, and dish them.

Eggs in Cases.

Have ready made some small round cases, either of paste or paper; make a *farcie* of some sweet herbs, chopped with a piece of butter, and seasoned with pepper and salt; lay a little of the *farcie* in the bottom of each case, and break an egg into each; strew bread-crumbs over it, and bake them in an oven, or broil them over a slow fire, covering the top with a salamander: they ought to be as soft as if boiled in the shell.

Eggs like the Dawn of Day.

Poach eight or ten eggs, and lay them on a sieve to drain: cut five or six thin slices of ham in dices, and soak them in a little butter over the fire till they are done; then dip the eggs one by one in a pretty thick batter, made of a little flour, white wine, salt, and oil mixed; fry the ham and eggs in butter or beef drippings, and garnish with fried parsley.

To preserve Eggs.

Dr Willich, in his Lectures on Health, says, that the chief requisite is to prevent the external air getting access to the eggs; and that the best way of preserving them is to keep them in strong lime water, changing the water when it becomes turpid: and another gentleman, of known veracity, lately assured the author, that, while resident abroad, he used to preserve eggs to any length of time, by just dipping a net, containing a large quantity of them, in a deep kettle of boiling water, and then spreading them out to dry and cool.

CHAPTER IX.

VEGETABLES.

To dress and stew Vegetables in a plain and savoury way.

OBSERVE, that all green stuffs must be carefully washed in several waters, and boiled quickly, to preserve the colour.

To dress Cabbage, &c.—Quarter and boil them in plenty of water with a handful of salt; when tender, drain them without pressing, and chop them with a piece of butter, pepper, and salt. Savoys and greens are dressed in the same way.

Cauliflower.—Boil it in plenty of milk and water, without salt, for a very little while.

Brocoli.—Keep the head whole, and cut off all the hard parts about the stalks; throw it into water, and boil it tender; or, strip the leaves from the side-shoots, and pare the stalks off; tie them in bunches, boil them in salt and water, and serve them with beat butter.

Asparagus.—Scrape and tie it up in small bunches; cut it even, boil it quickly in salt and water; lay it on a toast dipped in the water, and pour melted butter over it.

Pease.—Do not over-boil them, nor put them in too much water; serve with thickened butter, pepper, and salt; garnish the dish with chopped mint.

Beans.—Boil them tender; serve them with bacon or pickled pork, and parsley and butter.

Turnips.—Take a thick paring off them, and boil and wash them smooth; beat them up with a little cream, butter, flour, pepper and salt.

Beet-root.—Cut it down in thin slices; beat some fresh butter, and put it in a pan with a little vinegar; then throw in the slices, and toss them till they are warm.

Carrots require a good deal of boiling: if young, wipe them after they are boiled; and if old, scrape them before you boil them.

Artichokes.—Twist off the stalks; boil them about two hours, and serve them with beat butter in little cups.

Parsnips.—Boil them very tender, and serve them whole with melted butter; or beat them smooth in a bowl, with a little cream, butter, flour, and salt.

French Beans.—If large, split and quarter them; throw them into salt and water, and boil them in a good deal of water, with some salt.

To stew Parsnips.

Dress, scrape, and cut them in slices; take some sweet cream, and thicken it with butter wrought in flour; when it is warm, put in the slices, and toss them on the fire; strew in a little salt, and when it boils, dish them up.

To stew Red Cabbage.

Cut it down as for pickling, and put it in a stew-pan with some red wine and a piece of butter knead in flour; season with a little salt and spices, and stir it until the butter is melted; cover the pan, and let it stew a little, but not till it is too soft, for it eats better when a little crisp: put in a little vinegar before you take it off the fire; dish and serve it up hot.

To stew Cucumbers.

Pare some large cucumbers, and slice them about the thickness of a half crown-piece; spread them on a clean coarse cloth, to drain the water from them; pare and slice some large onions roundwise: flour the cucumbers, and fry them with the onions in browned butter; when they are brown, take them carefully out of the butter, put them in a pan with three or four spoonfuls of warm water, and a quarter of a pound of fresh butter rolled in flour; stir the butter until it is melted, and mix in a tea-spoonful of the flour of mustard; then put in the cucumbers, and season them

with salt and spices; cover up the pan, let them stew softly about a quarter of an hour, and dish them.

To stew French Beans.

Wash the beans, cut off the top and tail, and divide them in two; put them into as much rich gravy as will cover them, thickened with a little butter and flour; add the squeeze of a lemon, and a little mushroom ketchup. Let them stew till they are tender, then dish and serve them hot.

To stew Celery in Gravy.

Order the celery as above; brown a piece of butter, and thicken it with flour; mix in as much good gravy as will cover it, adding a little red wine, salt, and spices: when it boils, put in the celery; let it stew a little, and then dish it up.

To stew Pease with Lettuce.

Take two pounds of green pease, and two large cabbage lettuces cut small crosswise; stew them in a chopin (quart) of gravy till they are tender; put in some butter rolled

in flour, and season it with pepper and salt. When it is of a proper thickness, dish it up; or boil the pease with a little salt, and drain them in a sieve; slice the lettuces, and fry them in fresh butter; stew the whole with a little good gravy, pepper, salt, and a little shred mint; thicken with flour and butter, and serve it up in a soup dish.

To dress Parsnips like Skirrets.

Boil and scrape some large parsnips; cut them the long way in round pieces, about the size of a skirret, and fry them in butter of a fine light brown; take them out of the butter, and lay them neatly in a dish. Strew beat cinnamon and sugar over them before they go to table.

To dress Celery with Cream.

Wash the celery, and cut it in pieces about two or three inches long; boil it tender, put it through a drainer, and keep it warm; take about half a mutchkin (half a pint) of sweet cream, and set it on the fire with a piece of fresh butter, the bulk of a nutmeg, rolled in flour; stir till it boils; cast the yolks of four eggs, and mix in it

little cold cream; then mix in the boiling cream by degrees, and put it on the fire again; stir it close, but do not let it boil; throw in the celery, and give it a toss up; season with salt and nutmeg, and dish it up.

To ragoo Cauliflower.

Cut it in pieces, and stew it in a rich brown cullis seasoned with pepper and salt; then dish it, and pour the cullis over it. Boil a few of the sprigs, and lay them round the dish.

To boil or fry Potatoes.

Boil, peel, and broil them well on both sides; then lay them in a dish, and pour beat butter over them: or cut them in slices as large as a crown-piece; fry them brown, lay them in a dish, and pour beat butter, sack, and sugar, over them.

To mash Potatoes.

Mash them to a pulp, and put them into a sauce-pan with a mutchkin (pint) of milk to two pounds of potatoes; add a little pepper and salt, and stir it well, that it may

not stick to the pan; then stir in a quarter of a pound of beat butter, and serve it hot.

To scollop Potatoes.

Beat them fine in a bowl, with some good cream, butter, a little white pepper, and salt; then put it into scollop shapes; smooth and score them on the top with a knife; lay thin slices of butter over them, and brown them in an oven or before a fire. Three shapes are sufficient for a dish.

To make a Potatoe Collar.

Beat some potatoes with a little mace and cream, or beat butter; work it up, and shape it like a collar, leaving out a little, to make into round and oval balls; glaze the whole with the yolk of an egg, and bake them of a fine crisp brown; place the collar in the middle, and lay the balls round it. Make a sauce of half a mutchkin (half a pint) of red wine, some sugar, the yolks of two eggs beat up with a little nutmeg; stir it gently on the fire till it is pretty thick, then pour it about the dish.

Sour Crout for a Sea Voyage.

Take some nice hard white cabbage stocks, and cut them down very small; put them into a tub, and upon every four or five stocks throw a handful of salt and some pounded carraway seeds: when the tub is full, lay on a heavy weight to press them down; put a cloth over them, and lay on the cover. It will be ready for use in a month, and will keep a whole year; kept always close covered, to prevent the air getting in. It eats well stewed with a piece of nice fat beef. Cauliflower and cabbage stalks, peeled and cut down, may be put

PART II.

OF PASTRY.

CHAPTER I.

OF PIES, PASTIES, DUMPLINGS, & PATTIES.

Preliminary Observations.

THE walls of *raised pies* must be well closed up, to keep them in shape, and prevent their falling in; they must be fired in a quick oven, the gravy put into them after they are about half baked. *Puff paste* requires a moderate oven.

Standing Crust for Large Pies.

Break two eggs into two pounds of flour. Boil half a pound of butter in a mutchkin (pint) of water, and pour it into the flour,

keeping back the sediment; then work it up to a paste; and, when it is cold, raise up the walls in any shape you fancy. If it is too dry, put in a little more boiling water.

Puff Paste.

Take a pound of fine flour, and half a pound of firm butter; break the least half of it among the flour, then wet it with about half a mutchkin (half a pint) of cold water, and knead it very smooth. If the paste stick to the table, lift it up, strew a little flour beneath it, and when it is properly wrought up roll it out. Divide the remainder of the butter into four parts; take one of them, and stick bits of it over the paste. Strew some flour over it, and give it a clap down with your hand, to keep the butter from shifting; then fold up the paste, and continue to do so three times more, when all the butter will be wrought up; use it as quick as possible, because it is the worse of lying.

Common Pie, or cold Paste.

Mix in with two pounds of flour three quarters of a pound of butter, and wet it

with cold water; work it very smooth, and roll it out for the purpose you intend it.

Paste Cases for Preserves.

Take half a pound of flour, two ounces of beat sugar, and two ounces of fresh butter; wet it with cold water or sweet milk; work it very smooth, and roll it out equally, but not too thick: line some petty pans with it, scollop the edges nicely with a knife, prick them with a pin to keep them from blistering, and send them to the oven.

Paste for Crocants.

Wet half a pound of flour with a little cold water; knead it smooth, and roll it out very thin; cut it with a knife, or paste-cutter, in imitation of birds, flowers, or shrubs; and fire them on raised moulds, but take care not to let them be discoloured in the oven.

Gum Paste for Dessert Baskets, &c.

Steep two ounces of gum-dragon a night in a gill of cold water. Beat and sift a pound of double-refined sugar through a

silk sieve; mix the sugar and gum together, and work it gently till it is smooth and white; then roll it out very thin, with a quarter of a pound of fine starch powder; cut it in imitation of birds, flowers, &c. and colour them. This paste may be a ground for peppermint drops, by adding a quarter of an ounce of the oil of peppermint; or it may be perfumed with the oil of cinnamon, or the essence of lemon.

Paste for Tureens or Shapes.

Break four eggs into half a peck of flour, (keeping out two of the whites) and wet it with a mutchkin and a half (pint and a half) of boiling water in which four ounces of butter have been dissolved; work it very smooth, and roll it out about an inch thick. Take the dimensions of the top and bottom of the pie with a piece of paper; then work up the paste again, roll it out of equal thickness, and cut it to the pattern. Wet the inside edges of the bottom crust with a feather dipped in the white of an egg; hold up the walls of the pie, and fasten them firm to the bottom of it. Fasten also the joinings at the ends. Line the crust with tea-paper, and fill it with bran; keep the

bran high in the middle, to support the cover, and give it a handsome shape. Lay a piece of butter above the bran, put on the cover, and pinch it neatly round the edges, but do not wet it. Ornament it handsomely with festoons, figures, or flowers hanging loosely on the outside. Glaze it over with an egg, and set it in a quick oven till it is of a fine light-brown, and the crust well fired. When it is cold, loosen the head from the walls carefully with the point of a knife, and take out the bran and paper. The meat may be either served up in the crust, or in a tin-shape placed within it; which answers better, as it keeps the paste dry, and can be served up again with any other kind of meat.

To make a Beef-Steak Pie.

Cut a tender piece of beef in thin steaks, and flatten and season it with salt and mixed spices; separate the fat pieces from the lean, and lay a piece of each together as far as they will go: roll them up as beef olives, and pack them neatly in a dish, but do not press them down: put in half a mutchkin (half a pint) of gravy thickened with a little butter and flour, some cut pickles, and a

spoonful of vinegar; then lay on a paste cover, scolloped round the edges with a runner, and ornament it with leaves cut out of the paste.

Veal Olive Pie, with Force-meat.

Cut some small steaks out of the thick part of a leg of veal, and flatten them. Rub them over with the yolk of an egg, and season them with white pepper, nutmeg, salt, and the grate of a lemon. For *force-meat*, mince half a pound of veal, the same of suet, two anchovies boned, a few bread-crumbs, and some parsley; beat them well in a mortar, and season and work them up with the yolks of two eggs. Roll up a piece of the force-meat, and put it into the heart of each olive; then roll the olives neatly up, and place them handsomely in a pie shape. Make up the rest of the force-meat into round and oval balls, and lay them also into the pie, with two pickled cucumbers cut in round and long slices, half a dozen of French beans, and the yolks of six hard-boiled eggs, with the whites minced small and strewed over them. Draw a strong gravy from the bones and skins of the meat, and season it with an onion, salt,

and parsley; then strain it, and put in a glass of white wine and the juice of half a lemon. If it is to be baked in a plate, put the gravy in before you lay on the cover; but if in a crust, do not put the gravy in till it is almost fired.

A Mutton Pie.

Separate the back ribs, and season them as in the above receipt; then put them in a dish, with a little gravy, an onion or two, and finish it off as before.

A Calf's-head Pie.

Scald the head clean, and put it in as much water as will cover it, with a knuckle of veal, two onions, a bunch of winter savory, and the paring of a lemon. Boil it half an hour; then take out the head, and, when it is cold, cut the ears in round slices, and the rest of it in square pieces, keeping the tongue whole: when the stock is reduced to about three half mutchkins (three half pints,) strain it, thicken it with butter and flour, and season it with nutmeg, Cayenne pepper, salt, a spoonful of ketchup, a glass of white wine, and the squeeze of a

lemon; then put in the meat and tongue, and give them a boil. Cover the side of a dish with puff paste; then take out the meat, and put it into the bottom of the pie, laying the tongue on the top, with the yolks of six hard-boiled eggs round it. A few sweetbreads parboiled, and cut pickles, may be added; cover the pie with puff paste, and ornament it according to fancy. It will take an hour and a half to bake.

A Calf's-foot Pie.

Having boiled the feet tender, mince the meat with some beef suet and apples, and season it with beat cinnamon and nutmeg; then mix the whole with some currants, a little sugar, and a glass or two of white wine. Cover a dish with a good puff paste nicely carved out. When the paste is fired, the meat will be sufficiently baked.

A Bride's Pie.

Boil two calf's feet, take the meat from the bones, and chop it very small; take a pound of beef suet and a pound of apples shred small; clean and pick a pound of currants; stone and chop a quarter of a pound

of raisins, a quarter of an ounce of cinnamon, the same of mace and nutmeg, two ounces of candied citron, the same of lemon peel cut thin, a glass of brandy and champaigne: cover a round loose-bottomed pan with puff paste and put the meat into it; roll out the lid, and ornament it with paste leaves, flowers, figures, and a ring.

A Veal Florentine and Lamb Pie.

Cut the meat in pieces; (if it is a rib piece, divide the ribs and flatten them with a chopping knife); season with salt and spices; put a piece of butter in the bottom of the dish, and put in a layer of steaks, with a layer of currants and raisins above them; repeating these layers alternately until the dish is full; then pour in a little veal gravy. If the meat is not very fat, lay some more butter on the top, and cover it with puff paste. As some do not like sweet seasoning in meat pies, a few oysters and the yolks of hard-boiled eggs may be put in place of it.

A Curd Florentine.

Take two pounds of hard curd and break it with a spoon, a pound of sweet almonds,

and six ounces of sweet butter beat, half a pound of currants, and some boiled spinage cut small; mix all well together, and sweeten it properly; then make a thin puff paste, and cover a dish with it; put the meat in it, and cross it over with paste straws; set it in a slow oven; and, when the paste is enough baked, the florentine will be ready.

Hare, or Moor-fowl Pie.

Cut a hare in pieces, and season it with salt and spices, put a good piece of butter in the bottom of a dish, and lay in the meat with slices of butter above it; cover the dish with puff paste, and fire it in an oven. Warm a little gravy and claret, and thicken it with the yolk of an egg; pour it in at the top of the pie when it comes from the oven, and give it a shake.—These pies should always be eat hot. A moor-fowl pie is made the same way, only the fowls must be kept whole, a bit of butter put into each, and be well seasoned both inside and out.

A Yorkshire Christmas Pie.

Having made a large standing crust, bone a turkey, a goose, a hen, a partridge, and a

pigeon. Season them with half an ounce of mace, the same quantity of nutmeg, a quarter of an ounce of cloves, half an ounce of black pepper, all beat fine, and two large spoonfuls of salt, mixed all well together. Roll up the fowls, the one within the other, with the turkey outermost, so as to look like a whole turkey, and place it in the middle of the crust. Have a hare ready cased, and wiped clean; disjoint and cut it in pieces; season, and lay it close to one side of the crust; put woodcocks, moor-game, and any other wild fowl you can get, on the opposite side, well seasoned, and packed close together. Put four pounds of butter into the pie; then lay on the lid. The crust must be very thick, and it will take four hours at least, in a hot oven, to bake it properly.

A Goose Pie.

Make a standing crust large enough to hold a goose; boil a pickled dried tongue tender, peel it, and cut off the root. Bone a goose and a large hen; season them with half a quarter of an ounce of mace beat fine, an ounce of white pepper, the grate of a lemon, and three tea-spoonfuls of salt, mixed together. Divide the tongue lengthways

in three parts, put two of them in the goose, and the other in the fowl; then put it within the goose, and sew it neatly up, and lay on the top crust. This pie may be eaten either hot or cold; it makes a pretty side dish for supper, by slicing it down crosswise, and will keep a long time.

To make a Giblet Pie with a Pudding.

Scald and clean the giblets well; divide the wings in four parts; pull the neck-bone out of the skin, and chop it in four pieces; cut the gizzards in pieces, and season the whole with salt and spices; then take the blood of the goose, and strain it through a sieve; boil a few groats in sweet milk; mince some suet small, mix the groats and suet with the blood; season it with salt and spices, and an onion cut small: fill the skin of the neck with this stuffing, sew it up at both ends, and turn it round; lay the pudding in the middle of the dish, with the giblets about it; pour in a little gravy; cover it with puff paste, and bake it.

Another Giblet Pie.

After the giblets are cleaned, boil them tender; cut the neck in three pieces, and

the wings in four: line a pan with paste, and put some beef steaks in the bottom of it; then lay in the giblets with half a mutchkin (half a pint) of the gravy they were boiled in; season with pepper, salt, and a sliced onion; cover the pie with puff paste, and bake it.

To make a Kernel Pie.

Scald some kernels in boiling water; make veal force-meat balls, and fry them; season them with white pepper and mace, the grate of a lemon, and some salt; lay some fresh butter in the bottom of a dish, then put in the kernels and balls, with a little gravy; cover the pie with puff paste, and bake it; warm a little veal gravy, and season it with white wine, the squeeze of a lemon, and the grate of a nutmeg; thicken it with the yolks of eggs, and pour it into the pie when it comes out of the oven, giving it a shake, to mix it.

Hen Pie with Force-meat.

The fowl being drawn and singed, cut it down the back, and bone it. Bone also a chicken, and flatten both with a rolling-

pin; rub them over with the yolk of an egg; season with salt, white pepper, nutmeg, mace, and the grate of a lemon. Lard the hen with thin slices of boiled bacon ham; put the chicken within it, with a thin slice of the ham above it. For force-meat take grated bread, the livers minced, shred parsley, pepper, and salt; mix these together, and work it up with a piece of butter and the yolk of an egg; put a little of it into the belly of the chicken, and sew up the hen. Rub it all over with a piece of butter, and lay it in a baking dish. Make the rest of the force-meat into balls, and lay them round the fowl, with half a dozen of yolks of eggs boiled hard. Break the bones, and draw a gravy from them and the necks and gizzards. Put a little of it into the pie, cover it with puff paste, and ornament it with birds and flowers: when it comes out of the oven, strain the rest of the gravy, and thicken it with the yolks of two eggs, adding a glass of white wine; pour this into the pie, and give it a shake.

Another Hen Pie.

Skin a large cold roasted fowl, and cut down the breast, and all the nice pieces of

it, in thin handsome slices. Break the bones, and put them on with the skin, and a piece of veal, in a chopin (quart) of water, an onion, two shallots, and the paring of a lemon. Raise the walls of the pie in proportion to the size of the fowl, and observe the directions given for making paste for tureens (see page 155). When the stock is strong, and reduced to a mutchkin, (pint,) strain and thicken it with a little butter and flour: put it on the fire in a clean pan, and stir it close till it comes a-boil; then take it off, scum, and season it with a little mace, white pepper, and salt; cast the yolks of two eggs; and having mixed it with a little of the boiling sauce and a gill of cream, stir it amongst the sauce; then put in the meat, and shake the pan for some time over the fire, but do not let it boil. When the sauce is the thickness of a cream, take the head off the pie and pour it into it; cover the pie again, and send it hot to table. If it is a *puff paste* crust, put it into a pan with a loose bottom, to turn out.

Maccaroni Pie.

Skin a cold roasted hen, and pick out the best piece of the meat: break the bones,

and boil them along with the skin, an onion, shallot, and the paring of a lemon, in a mutchkin and a half (a pint and a half) of water. Take a pound of flour, the yolks of two eggs, and a quarter of a pound of butter: mix and work it up into a paste with warm water; knead it till it is very smooth, and roll it out; cut part of it into straws, and roll them round in your hands to imitate pipe-maccaroni: butter a shape, and cross-bar the top and sides of it with the straws. Line the shape with the rest of the paste. Strain the stock, and season it with a little white pepper, Cayenne, nutmeg, and salt; then put into it a quarter of a pound of pipe-maccaroni, set it on the fire, and stir it close till the maccaroni is soft, and the gravy a good deal reduced; grate six ounces of Parmasan, or good Gloucester cheese, and put some of it into the shape, with a lair of maccaroni, with pieces of butter above it, and then a lair of the meat, repeating these lairs till the shape is full.—Wet the edges of the pie, put on the bottom paste, and join it very close, to keep in the gravy: bake it in a quick oven, turn it out on a plate, and garnish the rim with grated cheese.

Chicken Pie with a Caudle.

Truss and season the chickens the same way as pigeons: put a piece of butter within each, and also in the bottom of the dish: pack them neatly in it: lay pieces of butter above them, with hard yolks of eggs, and cover the dish with puff paste. When it comes out of the oven, have a caudle made thus:—Beat the yolks of two eggs, and mix in a gill of white wine, the same quantity of cream, some sugar, and a scrape of nutmeg; make it very smooth; pour it in at the top of the pie, and give it a shake.—If the chickens are very large, they may be cut in quarters.

Another, with Savoury Seasonings.

Truss four chickens as for boiling, season them with white pepper and salt, and lard them with thin slices of bacon. Parboil the livers, and beat them fine in a mortar, with some crumbs of bread, a little parsley, and the yolks of two hard eggs; mix it up with a piece of butter, some pepper and salt, and the grate of a lemon; roll it up into balls, and place the whole in a pie-shape, with the yolks of some hard-boiled eggs.—

Cover up the pie; and, when it comes out of the oven, put some good veal gravy in it, thickened with the yolk of an egg.

Pigeon Pie.

Truss the pigeons as for boiling, and season them in the inside with spices and salt; put a piece of butter into each pigeon, and also in the bottom of the dish; then pack them neatly in it, filling up the vacancies with the gizzards, livers, and pinions, and strew a little more of the seasoning over them: cover the pie with puff paste, and ornament the top with paste pigeons. Remember always to put gravy into meat pies.

Another, with Stuffing.

Truss the pigeons, and parboil the gizzards, livers, and pinions, in a mutchkin (pint) of water, with an onion: mince a slice of boiled bacon ham very fine, with the livers and a few crumbs of bread and parsley: mix in the yolk of an egg, and season with mixed spices and salt. Stuff part of this mixture into the body of the pigeons; roll up the rest into small balls, and cover their breasts with thin slices of bacon; then

strain the sauce, thicken it with a little butter and flour, and put it into the pie with six yolks of eggs boiled hard. Cover and ornament it as before.

Thatched-roof Pie.

Season three or four pigeons properly, and put a piece of butter in each; then rub the inside of a deep round shape with butter, and spread over it two ounces of vermicelli. Line the shape with a thick puff paste, and place the pigeons in it with their breasts downwards. Cover the pie, and bake it in a moderate oven. When fired, turn it out on a dish; raise the vermicelli up with a pin, and make it appear like a thatched roof.

Common Mince-pie.

Parboil three pounds of tender beef, and, when it is cold, mince it with a pound of suet. Take of minced raisins and cleaned currants one pound each, mix the whole together, and season it with the grate of a lemon, half an ounce of beat white pepper, a grated nutmeg, and two tea-spoonfuls of salt. Put the whole into a bowl, and moisten it with a mutchkin (pint) of the gravy of the meat, and a gill of white wine. This

pie may be baked either in a plate covered with puff paste, or in a standing crust.

Superfine Christmas Mince-pies.

After a large bullock's tongue has lain twenty-four hours in salt, take it up, wash it clean, and give it a boil three quarters of an hour; let it stand till it is cold, then cut it down, and mince it: take three pounds of beef suet, three pounds of stoned raisins, the same of cleaned currants, a dozen of pared apples, and mince them separately; take also half a pound of orange-peel, and one pound of almonds cut small, an ounce of cinnamon, and half an ounce of cloves beat; two nutmegs grated, the grate of two large lemons, the juice of three, and a bottle of white wine: mix the whole well together, and press it down into a can, the mouth of which must be tied up with paper, to keep out the air. When you have occasion to use it, line some patty cans with puff-paste, and fill them with the meat, nicking the upper crust with a knife. If the meat is intended to be kept long, leave out the apples and suet, as they are apt to spoil, and put them in fresh when there is occasion to use the meat.

An Egg Pie.

Boil a dozen of eggs hard, and chop them very small; take a pound of cleaned currants, a gill of sweet cream, half a pound of fresh butter, a little white wine, and rose water; season it with beat cinnamon, sugar, and the grate of a lemon. Mix the whole well together and bake it.

Salt Fish Pie.

Steep two pounds of tusk fish all night, and stew it gently next day on a slow fire for two hours; then take it off, and put it in cold water to cool; lay it on a table, and cut a square piece out of it; skin and bone the remainder, and beat it fine in a mortar with half a pound of sweet butter and the yolks of six hard-boiled eggs; take the crumb of a penny loaf, pour boiling hot cream and milk upon it, of each half a mutchkin (half a pint), and cover it up: mix this among the beat fish, and season it with grate of nutmeg, a little beat white pepper, and three tea-spoonfuls of made mustard; then make a good crust, and lay the ingredients in it; placing the square piece in the middle, with the yolks of four hard-boiled

eggs around it; cover the pie, and bake it an hour and a half.

Parton, or Crab Pie.

Boil two partons for half an hour; when they are cold, break the large claws and pick out the meat, also the meat of the body, and the red roe; beat it in a mortar with four ounces of sweet butter, a few bread crumbs, a quarter of an hundred of stewed oysters, with some of the liquor, and a glass of white wine; then wash the back-shell clean, and put a paste vandike round the edges of it: fill it with the meat, strew bread crumbs over it, and stick pieces of butter on the top. Bake it half an hour in a quick oven.

Eel, Pike, and Trout Pies.

Take off the heads and fins, and cut the fish in pieces about two inches long; season them with salt and spices; lay them in a dish with a little butter and white wine, the juice of a lemon, and half a mutchkin (half a pint) of water; then cover a shape with puff paste, and bake it. *Pike* and *trout* pies require a good deal more butter than an *eel* pie.

Apple Pie.

Pare, core, and cut down a dozen and a half of apples; stew them till they are soft; sweeten and season them with three quarters of a pound of fine beat sugar, the grabe and juice of a lemon, two ounces of orange-peel cut, a little beat cinnamon, and a glass of wine. Cover a plate with puff paste, put in the ingredients, and cross-bar the pie with paste straws.

Chesnut Pie.

Scald some chesnuts, and take off the skins; blanch some almonds; pare, core, and quarter some apples; put some fresh butter in the bottom of a dish; then put in a layer of chesnuts, then a layer of apples, and a layer of almonds, by turns, till the whole is exhausted, strewing sugar, cut citron, and orange-peel upon each layer; then put some pieces of butter on the top, and cover the pie with puff paste.

Gooseberry Pie.

Line a baking-dish with paste, and put into it some clean-picked berries, with

plenty of sugar and a little water. Cover it with puff paste.

Venison Pasty.

Bone a piece of venison, and season it with mixed spices and salt; pour over it two glasses of red wine and a glass of vinegar; cut some fat pieces of mutton, and put them in amongst it; let the whole lie a night in seasoning; then take out the meat; cut it into handsome pieces; lay the mutton above the lean pieces of the venison, and put them into a plate with a little of the liquor. Break the bones of the venison, and draw a gravy from them. Put a rich paste on the border of a plate, cover it up, and send it to the oven. It takes a long time to bake. If it is to be baked in a pan, lay a puff paste in the bottom of it; and when it comes from the oven, put in some of the gravy, and give it a shake. Ornament it with paste dogs and deers.

Mock Venison Pasty.

Bone a fore-leg of mutton, and let it soak in claret or port, mixed with a little vinegar, for twenty-four hours; then take it out, season and order it the same way as the other pasty.

Marrow Pasty.

Blanch six ounces of sweet almonds; pare half a dozen of large apples, and cut both very small; cut also a quarter of a pound of orange-peel, and three quarters of a pound of marrow, in small pieces. If you have not enough of marrow, take some beef-suet shred very fine; mix all well together, with the yolks of four hard-boiled eggs and a gill of white wine; season with beat sugar and cinnamon; cover the pie with a puff paste nicely carved, and bake it in a moderate oven.

Beef-Steak Dumpling.

Butter a deep pudding-pan, and line it with puff paste; take some tender steaks, and season them with white pepper and salt. Strew some mixed spices on the bottom of the paste, and put in a layer of the steaks; strew also some minced suet and cut pickles over them, doing so till the pan is nearly full; then draw the paste over the mouth of it, tie it up in a cloth, and when it is ready take it out. This will take two hours and a half to boil. *Dumplings* and *Puddings* must always be put into boiling

water, and turned frequently, to prevent their sticking to the pan.

Suet Dumplings.

Take a pound of minced suet, three quarters of a pound of stale bread grated, a pound of currants cleaned, and a quarter of a pound of orange-peel and citron cut small; mix and season them with cinnamon and sugar; cast six or eight eggs, keeping out half of the whites; mix them with the other ingredients, and a glass of brandy; wet it with the eggs, to make it stick, and work it up in one dumpling, or divide it into five, (one larger than the rest,) and boil them in separate cloths. Dish them up, with the largest one in the middle, and the other four round it.

Pigeon Dumplings.

Season the pigeons as high as for potting, and put a piece of butter into each; then take a round piece of puff paste, about an inch thick; lay a piece of clean linen in a bowl, and the paste above it; put in the pigeons with their breasts downward, fold the paste about them, and tie the cloth tight: it will take at least three hours to boil them.

Apple Dumpling.

Make a good puff paste, and roll it but about half an inch thick; pare and cut down some apples very small; butter a cloth, and put it into a bowl; lay in the paste, put in the apples, and strew sugar over them; then wrap the paste about them, and tie it in the cloth. If large, it will take three hours boiling. Dumplings may be made of any kind of fruit the same way.

Savoury Patties of Fowl or Veal.

Take the whitest part of a cold roasted or boiled fowl, or a piece of veal, and mince it fine with a quarter of a pound of suet; beat it in a mortar with a boned anchovy, a shallot, and a little parsley; draw a rich gravy from the remainder of the meat, strain and thicken it with a little butter and flour, and a gill of cold cream; put it into a stew-pan, and stir it constantly till it boil five or six minutes; then put in the mince-meat, with a little white pepper, Cayenne, and salt; and when it is thoroughly heated, fill it into small patties made of rich puff paste, with tops neatly scalloped and glazed.

Rabbit and Hare Patties.

Take a nice piece of cold roasted hare or rabbit, and mince it very fine with half a pound of suet. Thicken some strong gravy with a little butter and flour; season with nutmeg, mace, lemon grate, and a very little salt; then put in the mince-meat, with six ounces of cleaned currants. Boil the whole about six minutes, and fill up the patties.

Lobster Patties.

Pick out all the meat and red seeds of a lobster, and mince them; mix in some bread crumbs, butter, and parsley; season with white pepper and salt; put in the meat with a little thickened veal gravy, a few chopped oysters and their liquor, a glass of cream, and a glass of white wine. Give the whole a boil for five or six minutes, and then fill the patties.

Oyster Patties.

Wash half a hundred of oysters in their liquor; strain the liquor in a rich veal gravy, and thicken it with butter and flour; then put in the oysters, and season with white pepper and salt; then give it a boil, and fill up the patties with the meat.

CHAPTER II.

OF PUDDINGS, PANCAKES, AND CUSTARDS.

Observations on making Puddings.

WHEN a pudding is to be boiled, take care that the cloth it is to be put into is very clean, and that it be dipped in boiling water, dredged with flour, and shaked well before the pudding is put into it. If a bread pudding, it must be tied loose; if a batter one, it must be tied tight. If it is to be boiled in a shape, or bason, it must be buttered well before it is put in; when ready, it must be taken out carefully, and allowed to stand a few minutes before the tie is unloosed. All puddings must be boiled in plenty of water, turned frequently, kept close covered, and never allowed to go off the boil. If the pudding is to be baked, the dish or pan must be also buttered before it is put in. Bread and custard puddings require time, and a moderate oven, to raise them; on the contrary, batter and rice puddings require a quick oven. Butter to be used in

fine puddings must not be *oiled*, but *cast* to a cream; because when oiled, it makes them eat heavy, and is apt to swim on the top. Ornament all fine puddings with a cut puff paste border and flowers.

Potato Pudding.

Boil and peel half a pound of potatoes, and beat them well in a mortar along with six ounces of sweet butter. Cast six eggs (keeping three of the whites out) with six ounces of beat sugar, and season with cinnamon, nutmeg, and a glass of spirits. Bake and send it to table hot.

Potato Pudding to fire below Meat.

Boil and skin as many potatoes as will fill a dish; beat them, and mix in some sweet milk; give it a boil with a good piece of butter: season with salt, spices, and an onion shred small: put it in a dish, and fire it below a roast of beef or mutton till it is of a fine brown. Pour off the fat before it goes on the table. Two cast eggs, mixed in with the potatoes before they are dished, will make the pudding rise, and eat light.

Apple Puddings in skins.

Take some minced apples, grated bread, suet, cleaned currants, and sifted sugar; season with cinnamon and nutmeg, and moisten them with a little white wine; mix the ingredients well; put them in skins of an equal length, not too long; tie them at the ends, and boil them.

Rice Puddings in skins.

Wash the rice clean in two or three waters, and put it in a pan with a little milk to burst; keep stirring it while on the fire, for fear of burning; when it has sucked up all the milk, take it off, and let it cool; then mix in some suet and currants; season with nutmeg, cinnamon, sugar, and lemon grate, and fill it into the skins. Do not cut the suet too small, because it boils away, and makes them eat dry.

Almond Puddings in skins.

Beat half a pound of sweet almonds with brandy, half a pound of sugar biscuit, and a pound of beef suet; then mix and season with cinnamon, nutmeg, sugar, and the grate of a lemon; fill the skins with it, and boil them.

Boiled Custard Pudding.

Cast ten eggs well (keeping out six whites) with some sugar; mix in a mutchkin (pint) of sweet cream: season with beat cinnamon and the grate of a lemon, and boil it a quarter of an hour.

Plum Pudding.

Stone and shred a pound of raisins; pick and clean a pound of currants; mince a pound of suet; beat eight eggs with four table-spoonfuls of flour till they are smooth; season with cinnamon and nutmeg, a gill of brandy, and a gill of cream, adding two spoonfuls of grated bread; mix all well together, and boil it in a cloth three hours.

Boiled Rice Pudding.

Take a quarter of a pound of rice, and put it on the fire, with a mutchkin (pint) of cold milk, and four ounces of fresh butter: stir it till it is as thick as pottage: cast six eggs with four ounces of sifted sugar; mix it well with the rice and milk; season with cinnamon, nutmeg, the grate of a lemon, and a glass of brandy: tie it up in a buttered cloth, and boil it an hour.

Pease Pudding to eat with Bacon.

Take a pound of split pease, and tie them loosely in a cloth, that they may have room to swell: let them boil an hour: then take them up; mix in a good piece of butter among them, tie them up tight in another cloth, and let them boil about an hour longer; then take out the pudding, divide it in two, and serve it up with the meat in the middle.

Baked whole Rice Pudding.

Wash a quarter of a pound of rice, and boil it in a chopin (quart) of sweet milk till the milk is almost soaked up, stirring it constantly, to keep it from burning; mix in six ounces of fresh butter, and then let it cool. Cast six eggs, with half a mutchkin (half a pint) of cream, and mix all together; season with cinnamon, nutmeg, sugar, and a glass of brandy; stone and clean half a pound of currants and raisins, and stir them in it; put it in a dish, and bake it.

Layer Pudding.

Cast six eggs very thick and light, with four ounces of beat sugar; mix in a mutch-

kin (pint) of cold milk, a glass of brandy, the grate of a lemon, and a quarter of an ounce of beat ginger. Cut a penny loaf in thin slices the broad way, pare off the crust, and lay them in the above to soak; mince half a pound of beef-suet very fine, stone half a pound of raisins, clean half a pound of currants, and mix them together; then butter a pudding-pan, lay some paste straws across the bottom, and wave others up and down the sides; cover it all over with a thin cold paste, made thus:—Mix a pound of flour and a quarter of a pound of butter together (keeping out a little of the flour); wet it with cold water, and knead it till smooth; pare the paste round the edges of the pan, then put in a lair of the soaked bread; pour in some of the cast eggs, then a lair of suet and fruit, and continue to do so till the pan is full; then pour what remains of the eggs over all; roll out the paste parings, and cover the pan with them, taking care to join the edges of the paste, to prevent it from separating. It will take an hour and a half in a quick oven; when it comes out, turn it over into a plate. This pudding may be put into a dish with a paste border only.

Marrow Pudding.

Grate the crumb of a penny loaf; put it into a bason, and pour a mutchkin and a half (pint and a half) of cream, boiling hot, upon it: beat six eggs, and cut half a pound of marrow in pieces, not too small; stone and clean some raisins and currants: then mix all together in a dish, and sweeten and season with cinnamon and nutmeg. If you have not marrow, beef-suet minced very fine will do.

Tansy Pudding.

Cut some thin slices of fine bread, and put it in a bason; pour some boiling cream upon it, and cover it up; beat up ten eggs, keeping out four of the whites: mix them with the bread and sweeten it: beat some tansy, and squeeze out the juice through a clean cloth: put the tansy into the pudding with some of the juice, to make it of a fine green, adding a glass of brandy, a scrape of nutmeg, and four ounces of fresh butter; then put the whole into a pan, and give it a heat on the fire till it is pretty thick; then take it out, put it into a pudding-pan, and fire it. Before it goes to table, strew some beat sugar on the top of it.

Biscuits, for fine Puddings, &c.

Cast a dozen of eggs (keeping out four of the whites) with a pound of sifted sugar; when it is thick and light, mix in a pound of flour, and season it with ginger and lemon grate; then drop the biscuits on paper, glaze them with sifted sugar, and fire them well. Hang them up in paper bags to dry, and they will keep for six months.

Orange and Lemon Puddings.

Take the yolks of a dozen of eggs; beat and sift half a pound of sugar; put it in by degrees, and cast it with the eggs till it is thick and white. Season with marmalade, or the conserve of oranges. Beat two ounces of the above biscuit, and mix all well together, casting it constantly before it goes into the oven, to make it light; cast five ounces of fresh butter; then mix all well together, and bake it.—If a lemon pudding, keep out the marmalade, and put lemon grate in place of it.

Another.

Grate four oranges or lemons; cut and squeeze them; take out the pulp, and boil the skins very tender. When the skins are

cold, beat them in a mortar, with four ounces of sweet butter and the grate, till they are perfectly fine and smooth; cast six yolks and two whites of eggs, till they are very light and thick, with six ounces of sugar and a hard biscuit beat and sifted: mix all together, with a gill of thick cream. Put the whole in a dish with a puff paste border round the edges, and ornament it with paste flowers, &c. Glaze with a little of the eggs and sugar, and bake it half an hour.

Citron Pudding.

Shred half a pound of citron small, and beat it in a mortar with six ounces of sifted sugar, to keep it from clogging; then cast the yolks of eight eggs thick and light, and mix them into it by degrees, with half a mutchkin (half a pint) of cream; beat and sift two hard biscuits, and mix them in also. Put in as much of the juice of spinage as will give the pudding a fine green colour; and, just before it goes to the oven, stir into it a glass of brandy and four ounces of sweet butter cast to a cream.

Green Gooseberry Pudding.

Put on a pint of gooseberries with a piece of sweet butter, and a very little water;

let them boil to a mash, and then press them through a sieve with the back of a spoon; beat eight eggs (keeping out four of the whites) with half a pound of sugar beat and sifted; take the fine pulp that comes through the sieve, and beat it up with the eggs and sugar: mix in some orange-peel cut small, or a spoonful of marmalade, and two ounces of sugar biscuit beat and sifted. Just before it goes to the oven, stir in four ounces of cast butter, and half a mutchkin (half a pint) of thick cream. Cross-bar the pudding with paste straws.

An Apple Pudding.

Roast a dozen of middle-sized apples; skin them, and scrape out the pulp; cast eight eggs (keeping out half of the whites) with six ounces of beat sugar, till they are very thick and light; then mix in two ounces of sugar biscuit, beat and sifted, four ounces of cast butter, a gill of cream, and the pulp of the apples. Bake it nicely.

An Almond Pudding.

Blanch half a pound of sweet almonds, and a few bitter ones; beat them to a paste with some brandy; beat also the yolks of

eight eggs (keeping out four of the whites) with six ounces of sifted sugar, and cast them till they are light and white; then mix all together, with an ounce of beat biscuit, and four ounces of cast butter; season with brandy, or the grate of orange or lemon.

A Sago and Millet Pudding.

Put on four ounces of sago with a chopin (quart) of water, a stick of cinnamon, and the rind of a lemon; let it boil till it is pretty thick: then put in half a mutchkin (half a pint) of white wine, and some sugar; beat six eggs well, (keeping out half of the whites) and mix all together with some cast butter. A *millet pudding* is done the same way; only it is boiled in milk, with the addition of two or three eggs, and a glass of brandy in place of wine, and must be pretty cold before the eggs and butter are mixed in.

A Hasty Pudding.

Lay some bread and milk in a small bason, with a piece of butter and a handful of currants; put in four cast eggs, and season with cinnamon, nutmeg, and sugar. Set it on the fire, and stir it till it thicken, but

do not let it boil; then butter a bason, and put the pudding in it; bake till it fasten, then turn it out into an asset, and serve it up.

A Carrot Pudding with Sauce.

Boil and scrape half a pound of carrots; when cold, beat them in a mortar with six ounces of sweet butter; cast eight eggs (keeping out four of the whites) with half a pound of sugar; mix all together, and season with beat cinnamon, orange grate, or marmalade, and a glass of brandy.—For *sauce,* take half a mutchkin (half a pint) of cream, sweeten it with a little sugar, put in the squeeze of a lemon, and serve it hot.

A plain Carrot Pudding.

Order the carrots and eggs as above, then mix in three gills of cream, and season with the peel, or grate of orange.

Pan Puddings.

Beat up four or five eggs, with four spoonfuls of flour, and cast it till it is smooth; then put in half a tea-spoonful of salt, a little cinnamon, nutmeg, half a

mutchkin (half a pint) of new milk, a glass of brandy, four ounces of currants, the same of sugar, and as much suet shred small; mix all well together; then put a piece of butter into a frying-pan, and, when it boils, place in as many loose-bottomed petty-pans as the pan will hold, with the mouths downward; pour the puddings in at the hole in the top, and fry them slowly. When the pans come off easily, the puddings are nearly done; then turn the bottoms up, that they may be done thoroughly.

A Bread Pudding.

Take the crumb of a two-penny loaf, and put it into a jug with four ounces of butter or suet. Boil a chopin (quart) of milk, pour it hot into the jug, and cover it close; then cast six eggs with four ounces of sugar, and mix them with the other ingredients; cast the whole well with a knife, and mix in four ounces of cleaned currants and a glass of brandy. Bake it in a dish with a paste border.

A Vermicelli Pudding.

Boil four ounces of vermicelli in a mutchkin (pint) of new milk, and a quarter of a

pound of butter, till it is soft. When the milk is reduced, stir in half a mutchkin (half a pint) of thick cream, and after it has simmered a few minutes take it off. Cast six eggs (keeping out two of the whites) with four ounces of sifted sugar, and, when it is light and thick, mix the whole together; season with orange or lemon grate, a glass of brandy, and two ounces of orange-peel cut small. Bake, and glaze it with a cast egg.

Batter Pancakes.

Beat three eggs with four spoonfuls of flour; then stir in a mutchkin (pint) of milk, and half a tea-spoonful of salt; sweeten and season with sugar, ginger, and cinnamon; fry them nicely in butter; quarter, and serve them up hot.

Fine Pancakes.

To every two eggs take a spoonful of flour; beat it up till it is very smooth, and sweeten it; put in beat cinnamon, a little salt, and a glass of brandy; for every six eggs, mix in a mutchkin (pint) of sweet cream; oil six ounces of fresh butter, and mix it in the batter; melt a piece of butter

in a frying-pan, and pour into it a teacup-ful and a half of the batter at a time; turn the pan round, to make it of an equal thickness. When it is fired on one side, hold the other before the fire, for these light cakes will not turn. Double the cake in the pan; then fold it again; lift it with a knife, and lay it on a warm plate before the fire, to keep hot: do the same with the remainder of the batter, always taking care to butter the pan for each cake, and to stir about the batter before it is put in the pan, that it may be properly mixed.

A Pudding of same Batter.

Having buttered a pudding-pan, pour in the batter, and fire it in an oven; it will rise very light. When the butter is sucked up, and the pudding begins to turn brown, it is enough.

Rice Pancakes.

Take three ounces of the flour of rice, and put it on the fire, with a chopin (quart) of sweet milk, and a quarter of a pound of butter; stir it close till it is thick and smooth; then take it off, and, when it is almost cold, stir in three table-spoonfuls of

fine flour; sweeten and season it with nutmeg and a very little salt; cast eight eggs till they are thick and light, and mix them in the rice along with a glass of white wine; then fry them;—*or*, butter some tea-cups, fill them more than half full with the batter, and fire them; when enough, turn them out on a plate, and serve them with beat butter, wine, and sugar.

Rose-coloured Pancakes.

Scrape and boil two middled-sized beet-roots tender, and beat them fine in a mortar; cast the yolks of six eggs with two ounces of sifted sugar, till they are light; then mix in four spoonfuls of flour along with the root, half a mutchkin (half a pint) of cream, and a glass of brandy; fry them and garnish with sprigs of myrtle or flowers.

Wine Custards.

Boil a mutchkin (pint) of sweet cream, with a stick of cinnamon and the parings of a lemon, for a few minutes, (stirring it one way, to keep it from bratting,) then take it off; cast the yolks of eight eggs with four ounces of beat sugar very light and thick; then mix in the cream by degrees, with a glass of wine; take out the cinnamon and

parings, put the custard into cups, and fire them.

Rice Custards.

Take a mutchkin (pint) of new milk, two ounces of sweet butter, and two ounces of the flour of rice; let them boil a little; then take them off, and mix in three eggs cast with sugar; set it again on the fire, and stir it until it thickens, but do not let it boil: season with orange grate, and fire it in cups.

Almond Custards.

Do them the same way as the last; only in place of rice put in the custards four ounces of sweet almonds, blanched and beat in a mortar, with sifted sugar, to keep them from clogging.

White Custards.

Take a mutchkin (pint) of new milk, and and when it comes a-boil, stir in as much ground rice as will make it thick like pottage; then take it off, stir in the whites of four eggs cast light, and some sugar; put it on the fire again for a little, and stir it constantly, but do not let it boil; rub some tea-cups with the oil of almonds, and fill them

with the custard; when they are cold, turn them out on a dish. Cast the yolks, and mix into them three gills of boiling milk, sugar, cinnamon, and a little wine; and, when it is cold, pour it on the custards.

Snow for a Custard.

Beat the whites of eight or nine eggs to a strong froth, with orange-flower water and a little sugar. Boil some milk and water in a broad pan, lay on the froth, and just give it a boil; then take it off with a skimmer, and lay it on a rich cold custard.

Dish of Maccaroni.

Boil a quarter of a pound of maccaroni in a mutchkin (pint) of milk, and stir it close till the milk is reduced, then stir in half a mutchkin (half a pint) of cream. When the maccaroni is soft, take it off and season it with a little white pepper and salt. Have ready six ounces of Gloucester cheese grated, and a puff paste border, ornamented with flowers, &c. round the edges of a plate. Put pieces of butter in the bottom of it, above these some spoonfuls of maccaroni, then cheese, and then bits of butter. Repeat these lairs till the ingredients are all in, taking care to have a good deal of the

cheese on the top, with pieces of butter above it. Half an hour will bake it. In boiling the maccaroni, be careful to keep the pipes in shape.

An Egg Cheese.

Take a little cinnamon, lemon-peel, sugar, half a mutchkin (half a pint) of white wine, and one dozen of cast eggs, keeping out six of the whites; mix them well in three mutchkins (pints) of cream or milk; put it on the fire, and stir it till it comes a-boil. When it begins to break, pick out the cinnamon and peel, and turn out the cheese into a shape with holes in the bottom, to let the whey run from it, and then turn it out upon a dish. It is eat either with wine and sugar, or cream.

Poor Knights of Windsor.

Cut some slices of bread, about half an inch thick, and lay them in white wine and sugar; when they have soaked a while, take them out, and dip them one by one in the yolk of a cast egg. Have some fresh butter boiling in a frying-pan; put the bread into it, and fry it a fine brown on both sides; then dish it, and strew sugar and beat cinnamon over it.

PART III.

CONFECTIONARY, &c.

CHAPTER I.

CHEESE-CAKES, TARTS, FRITTERS, WAFERS, AND PUFFS.

Curd Cheese-cakes.

TAKE the curd of two pints of milk, and beat it in a mortar with six ounces of sweet butter. Cast six eggs, (keeping out two of the whites) with four ounces of sifted sugar, and mix all well together with a beat biscuit and four ounces of currants; season with orange grate, or a glass of brandy; cover some petty-pans with puff paste, and put in the meat, but do not make them too full; glaze them with a beat egg and sugar, and ornament the tops with paste straws.

Lemon and Orange Cheese-cakes.

Grate four lemons or oranges, scrape out the pulp, boil the skins till they are very tender, then take them out and beat them fine in a mortar with four ounces of sweet butter and the grate. Cast six eggs (keeping out four of the whites) with six ounces of sugar biscuit, and four ounces of sugar beat and sifted until it is light and white; then mix the whole well together, with two ounces of orange-peel cut in small pieces. Line some petty-pans with paste; fill them with the meat, and glaze them as before.

Almond Cheese-cakes.

Blanch half a pound of sweet almonds, and beat them with a little sugar, to keep them from oiling; then cast six eggs (keeping out four of the whites) with six ounces of sifted sugar, and mix them. Season with lemon or orange grate. Put in six ounces of cast sweet butter, then mix the whole together, glaze and fire them.

A Cheese Loaf.

Take the curd of three chopins (three quarts) of new milk, and press out the whey

gently; take an equal quantity of grated bread and curd; beat the yolks of a dozen of eggs, and six of the whites with sugar; season with beat cinnamon and nutmeg; stir in half a mutchkin (half a pint) of sweet cream and a glass of brandy; then mix all well together, with a very little salt: work it up to a paste with two or three spoonfuls of flour; take a piece of the paste, roll it out thin, and fry it; make up the remainder into the shape of a loaf, and fire it in an oven; cut the fried paste in small pieces, and put it round the loaf; cut a hole in the top of it, and pour in some beat butter, cream, and sugar; send it hot to the table.

A Ramaquin of Cheese.

Beat a quarter of a pound of Gloucester, and the same quantity of Cheshire cheese; mix in two ounces of butter, half the crumb of a penny loaf soaked in cream, four yolks of cast eggs and one of the whites. Put it in a dish, and bake it in a moderate oven.

Potted Cheese.

Beat three pounds of Cheshire cheese in a mortar, with half a pound of butter; a

large glass of sack, and about half an ounce of mace beaten and sifted. Mix it well, pot it up, and pour clarified butter over it.

To make a Scotch Rabbit.

Toast a piece of bread nicely on both sides, and butter it; toast also a slice of cheese of equal size, on both sides, and lay it on the bread. Serve with mustard in a dish.

A Welch Rabbit.

Toast a piece of bread on both sides, and the cheese on one side; lay the cheese on the toast; brown it on the other side, and spread it over with mustard.

An English Rabbit.

Toast the bread as before, and lay it on a plate before the fire; pour a glass of red wine over it, and when it is soaked in, cut some cheese very thin, lay it pretty thick over the bread, and put it in a tin oven before the fire, to toast and brown.

An Apple Loaf.

Cut two penny loaves in slices the cross way, and pare off the crust; spread each slice with sweet butter, and divide it in two parts the long way; then line the sides of

a pudding-pan with the slices, packing them close together: line also the bottom with one whole slice in the middle, and fill up the vacancies with dices, observing always to put the buttered side of the bread next the pan; then pare and core a dozen of apples; cut them down very small, and stew them with a piece of sweet butter, a glass of white wine, and a glass of water. When they are stewed, season them with the grate of a lemon and cinnamon, and fill up the pan with them, covering it again with bread and butter, laying the buttered side next the apples, and pieces of butter on the top. Fire it in a moderate oven three quarters of an hour; then put a plate on the mouth of the pan, and turn out the loaf upon it.

Apple Tarts.

Pare and core some apples; cut them in small pieces, and put them in a pan with a very little water and a piece of butter, shaking the pan now and then to keep them from burning. Let them stew till they are soft, and mince them on the side of the pan with a knife. Sweeten and season them with the grate of lemon, cinnamon, and orange-peel. When they are cold, put them

in an asset or petty-pans; cover them with an open paste, or bar them over, and fire them.

Gooseberry Tarts.

Scald the berries, and, when they are cold, put them in petty-pans lined with paste, with a good deal of sugar below and above, and finish them as the apple tarts.

Prune Tarts.

Stew a pound and a half of prunes, take out the stones, and mince them, then mix them up with a gill of port wine, half a mutchkin (half a pint) of the water they were stewed in, half a pound of sugar, and a table-spoonful of marmalade. Bake them as before.

Strawberry, &c. Tarts.

To each pound of strawberries, rasps, currants, or stoned cherries, take a pound of sugar, and clarify it to blown height; then put the fruit with half a mutchkin (half a pint) of the juice of currants to keep them plump, and let them boil ten minutes; when it is cold, put it into petty-pans, and cover them as before.

Glazing for fine Tarts.

Cast the white of an egg, with some sifted double-refined sugar, till it is light and white; then lay it gently on the paste with a feather before it is put in the oven.

Rhubarb Tarts.

Peel half a pound of the stalks of garden rhubarb, and cut it in pieces of two inches long. Set it on the fire with three quarters of a pound of beat loaf sugar, and give it a boil about ten minutes. When it is cold, fill the tarts with it.

An Italian Pyramid.

Take two pounds of flour, and one pound of butter; make it into a very light puff paste, and roll it out pretty thick. Cut a round piece of paper the size of the dish you intend to serve it on, and shape the paste by it; nick a neat vandyke round the edges of it; then fold the paper, cut it a size less than the former, and nick another vandyke in the same manner. Repeat these cuttings five times more in lesser sizes, to bring the pyramid to near a point;

and, in all the shapings, except the first, cut a round piece out of the middle, and fire them of a light brown, upon separate pieces of paper. Place the largest one in the bottom of the dish; lay it over with slices of preserved apples, and pour some of the syrup over them; then lay on the second, and put preserved rasps with the syrup over it; the third, with any green preserve; the fourth, with chip and jelly marmalade; the fifth, with preserved blackberries; the sixth, with preserved apricots; and the seventh, or top one, with a preserved orange, cut in imitation of a pine-apple, with a top of bay leaves. Lay preserves of different colours round the borders of the plate, and place it in the middle of the table. If they are to go up and down the table, make them of an *oval* shape.

Apple Fritters.

Cast four eggs, with four table-spoonfuls of flour, till it is very smooth; mix in a little salt, sugar, beat ginger, cinnamon, a gill of cream, or new milk, and a glass of brandy; then cast all well together; pare and core six apples, and cut them in thin slices; have beef-drippings boiling in a fry-

ing-pan; dip the slices one by one in the batter, and drop them into the pan till the bottom of it is covered; fry them a light brown; lift them carefully from the fat, and keep them warm till the whole are fried off; then dish them handsomely one above another, (raising them high in the middle,) and strew sugar over them. Cover them up, and send them hot to table.

Currant Fritters.

Make the batter the same way as in the last receipt, and put in a quarter of a pound of currants, with a little beef-suet minced; mix all well together, and drop them with a spoon into a frying-pan, the size of a sugar biscuit; fry, and dish them hot.

Oyster Fritters.

Make the batter in the same way as before, only keep out the sugar and cinnamon; then take some oysters, dry them between the folds of a cloth; dip each by itself in the batter; fry, and dish them hot.

Potato Fritters.

Boil, skin, and beat half a dozen of potatoes with a piece of butter, mix in four beat eggs, about a gill of good thick cream,

some sugar and nutmeg, a little salt, a table-spoonful of flour, and a glass of brandy; beat all well together, and drop them in boiling drippings; fry them a light brown; dish them hot, and strew sugar over them.

Curd Fritters.

These are made the same way; only, in place of potatoes, take some hard curd, and a few cleaned currants.

Wafers.

Cast some cream, sugar, and flour, of each two spoonfuls, with the yolks of two eggs; and, when the wafer-tongs are very hot, pour in the batter. When fired enough, take them out, roll them upon a small rolling-pin, to crisp, and continue to do so till the batter is exhausted.

Fruit Puffs.

Stove and mash some apples, sweeten them, and mix in a little marmalade or cinnamon; then make a puff paste, lay a saucer of a middling size on the paste, to shape it by; when the apples are cold, lay a spoonful of them in the middle of the paste; then double it, wet the inside to make it stick, and mark it neatly with a runner, or plait

it round the edges.—Puffs may be made of any kind of fruit, and either baked or fried.

Meringues.

Beat five whites of eggs to a strong froth, and add by degrees a table-spoonful and a half of refined sugar, casting it slowly. Strew some beat sugar on a sheet of writing paper, drop the mixture upon it in cakes about the size of a pigeon's egg, and sift some sugar over them; then fire them; and, when they are cold, scoop out with a spoon the moist part, put a little jam in place of it, and join two of the cakes together.

CHAPTER II.

CAKES, BISCUITS, &c.

A Plum Cake.

TAKE a pound and a half of eggs, and whisk them on a glossy fire till they are milk-warm; then take them off, and continue whisking till the eggs are so thick as to bear the weight of the drop from the switch;

then mix in a pound and a half of sugar by degrees, and cast it till it is thick and white. Stone and mince a pound and a half of raisins and the same of currants; blanch and cut half a pound of almonds; cut also three quarters of a pound of orange-peel, and four ounces of citron small: mix the whole together, with a pound and a half of flour, and a pound of sweet butter cast to a cream; season it with half an ounce of cinnamon, and half an ounce of powdered ginger. Butter a hoop, and put the cake into it. Smooth the top with a knife; glaze it with sifted sugar, and bake it in a moderate oven.

A Seed Cake.

Whisk up two pounds of eggs, and mix in two pounds of sugar, as in the former receipt. Cut four ounces of citron, two pounds of orange peel, and six ounces of blanched almonds; the peel into narrow stripes about an inch long, the citron in broad pieces, and the almonds in two the long way; then mix the whole together with two pounds of flour, and one pound of cast butter. Season the cake with cinnamon and ginger; put it in a hoop; glaze it with sugar, and strew sugar carraways on the top.

Glazing for these Cakes.

Pound and sift one pound of double-refined sugar; cast the whites of three small eggs to a snow; mix the sugar gradually among it, and cast it with a whisk till it is white and smooth, adding a little gum-water. When the cake is ready, draw it to the mouth of the oven; take a broad-pointed knife, and lay the glazing all over the top and sides of it.

If you choose to ornament the cake, put a crown in the middle, and other small fancy figures on the top; waving small shells up and down the sides of it, and placing within the crown a bunch of artificial flowers of different colours; the crown, figures, and shells, are made of sugar paste, the flowers and leaves of different-coloured paste, and the stalks of lemon-peel.

Spunge-cake, or Savoy Biscuit.

Break and cast twelve eggs (keeping out six of the whites) till they are thick and light; then mix in a pound of sifted sugar; cast them for fifteen minutes more, and then stir in half a pound of flour; season with the grate of three or four lemons; butter a

Turk's cap, or any other shape, and bake it in it. The only difference between the cake and biscuit is, that the former is baked in a large shape, the latter in small oval frames, and glazed with sifted sugar.

Almond Biscuit.

Cast the whites of six eggs to a snow; put in half a pound of sugar, and cast it a quarter of an hour longer. Blanch half a pound of sweet almonds; dry them well in a cloth, and beat them by degrees in a mortar with half a pound of sugar. Beat and sift four ounces of sugar biscuit; then mix the whole together, and drop them one by one, in an oval form, on a sheet of paper; glaze the tops with sugar, and bake them in a slow oven.

Ratafia Drops.

These are made of the same ingredients as the almond biscuit, with this difference, that they are done with an equal quantity of sweet and bitter almonds, and are dropped upon paper, from a tea-spoon, the size of a sixpence.

Plain Biscuit.

Cast a pound of eggs very light, and mix in a pound of sifted sugar. When it is thick, and well cast, stir in a pound and a quarter of flour, and half an ounce of carraway seeds. Drop them on paper; glaze with sugar, and bake them in a quick oven.

Fruit, Shaving, and Squirt Biscuit.

Blanch and beat two pounds of sweet almonds, with two whites of eggs, till they are very smooth; beat and sift two pounds of fine sugar, and cast it with the whites of five eggs: mix the eggs and almonds well together in a mortar till they are very white: put in the sugar by degrees, stirring it constantly until they are thoroughly mixed; then put the whole into a clean pan: set it on a slow fire, and stir it until it becomes white and thick. Before it is set on the fire, have some white wafers ready, and, when it comes off, take about a third part of the mixture, and spread it on the wafers; make it very smooth, and about the thickness of a common biscuit; score it with a knife about an inch broad, and the length of the wafer, but take care not to

cut them until they are fired; then cut them through with a pen-knife. This is called *shaving biscuit*. Then set the pan on the fire again, and when the mixture becomes thin, put the one half of it in a bason, mix in it four ounces of orange-peel, and citron cut small, and drop it in small oval shapes on a sheet of paper. This is called *fruit biscuit*; the remainder being squirted through a mould, is called *squirt biscuit*.

N. B. All fine biscuit must be dropped on wafer paper, and fired quickly.

Fine Ginger-bread Cakes.

Take four pounds of flour, one pound of powder sugar, one pound and a half orange-peel cut small, three quarters of a pound of sweet almonds, blanched, and cut long-ways, one quarter of a pound beat ginger, the same of carraway-seeds, two ounces of cinnamon-buds, and half an ounce of cloves; mix these together, with four pounds of treacle dissolved on the fire, and one pound of sweet butter cast to a cream; beat six eggs till they are light and thick, and mix it with the other ingredients; then cast the whole half an hour longer, and fire them in buttered pans. *Nuts* may be made of this

mixture, by the addition of some ginger and flour. It requires a moderate oven for these cakes.

Diet Loaf.

Beat and sift a pound of sugar; cast a pound of eggs till they are very thick and light, and mix the sugar in it by degrees, casting it at the same time for half an hour. Season with a little ginger and carraway-seeds, or with lemon or orange-grate. Stir in three quarters of a pound of flour with a spoon, taking care to mix it well. Butter a pan, and pour in the ingredients. Sift a little sugar on the top, and send it to the oven. Half an hour will bake it.

Rich Short-Bread.

Take a peck of flour, keeping out about a pound to work it up; beat and sift a pound of sugar; take orange-peel, citron, and blanched almonds, of each half a pound, cut in pretty long thin pieces: mix these well in the flour; then make a hole in the middle of the flour, put in three pounds of melted butter, with a table-spoonful of good yeast; then work it up, but not too much; divide it into eight cakes, and roll them

out; prickle them on the top, pinch them neatly round the edges, and strew sugar, carraways, peel, and citron, on the top. Fire it on paper, dusted with flour, in a moderate oven.

A rich half-peck Bun.

Take half a peck of flour, keeping out a little to work it up with: make a hole in the middle of the flour, and break in sixteen ounces of butter; pour in a mutchkin (pint) of warm water, and three gills of yeast, and work it up into a smooth dough. If it is not wet enough, put in a little more warm water; then cut off one-third of the dough, and lay it aside for the cover. Take three pounds of stoned raisins, three pounds of cleaned currants, half a pound of blanched almonds, cut long-ways; orange-peel and citron, cut, of each eight ounces; half an ounce of cloves, an ounce of cinnamon, and two ounces of ginger, all beat and sifted; mix the spices by themselves, then spread out the dough; lay the fruit upon it; strew the spices over the fruit, and mix all together: when it is well knead, roll out the cover, and lay the bun upon it; then cover it neatly: cut it round the sides,

pick it, and bind it with paper, to keep it in shape: set it in a pretty quick oven; and, just before you take it out, glaze the top with a beat egg.

Crown-cakes.

Take a pound of flour, four ounces of beat sugar, half an ounce of carraway-seeds, three yolks of eggs, four ounces of sweet butter, and a gill of cream. Knead it till it is smooth and light; roll it out very thin; prickle it with a dabber; and stamp out the cakes with a paste-cutter, the size of a common sugar biscuit. Dredge a little flour on gray paper, lay the cakes on it, glaze them with a cast egg, and fire them a light brown.

Queen-cakes.

These are done the same way as the plum-cake, only all the fruits (except the currants) are kept out, and they are baked in small-ribbed petty-pans.

Currant-cake, or Black Rob.

Put three pints of blackberries in a brass pan, and bruise them with your hand, while on the fire, as long as you can bear it among them; then take them off, and squeeze

them through a hair sieve. Measure the juice, and to every mutchkin (pint) of it take four ounces of raw sugar. Let it boil three quarters of an hour, then pour it on the bottom of saucers. Set them before the fire to dry, and turn them once a-day for three days; then lay them between folds of paper, and hang them up in a dry place. They may either be kept whole, or cut like lozenges, and put into small boxes. They are esteemed an excellent remedy for colds and sore throats.

Crumpets for Tea.

Beat two eggs well, put them to a chopin (quart) of warm milk and water, and a large spoonful of barm. Mix in as much fine flour as will make them a little thicker than pudding batter. Let the oven or girdle be very hot, rub it over with butter, and pour as much of the batter upon it as the size of a saucer. Do the rest the same way, and turn them; make them very crisp, and butter them.

Petticoat Tails, for Tea.

Take two pounds of butter, and a mutchkin (pint) of water to the peck of flour, one pound of sugar, and two ounces of carraway

seeds. Mix the flour and seeds together, (keeping out a pound of the flour, to roll them out); then make a hole in the middle of the flour, and pour in the butter and water, when scalding hot. Knead it very little, and divide it into six parts. Flour a sheet of gray paper, and roll out one of the parts very thin and round. Prick it with a dabber. Turn over a flat dinner plate, and cut the bread round by it with a paste runner; then take off the plate, lay on a saucer, and cut it the size of it. Keep the middle circle whole, and divide the other into eight quarters with the runner. Roll out the other parts in a similar manner, and fire them nicely.

CHAPTER III.

SUGAR BOILING, AND MAKING TABLETS AND BARLEY SUGARS.

To clarify Sugar.

To each pound of sugar allow half a mutchkin (half a pint) of water, and the white of one egg to every two pounds. For instance,

if four pounds of sugar is to be clarified, put a mutchkin (pint) of water in a brass pan; break into it the whites of two eggs, and cast it with a switch; break the sugar well, and put it into it; pour over it another half mutchkin (half a pint) of water, and give the pan a shake. Let it stand to soften a little, and then put it on the fire; stir it till the sugar is quite dissolved: when it comes a-boil, and the scum rises, pour in the other half mutchkin (half pint) of water; and let it boil a little longer; then take it off, and when it has settled, scum it, and lay the scum on a hair sieve, that the syrup may run from it: put the syrup again on the fire, and let it boil a few minutes longer, then set it off to settle a little, take off the scum, and it will be sufficiently clarified.

To boil Sugar to Pearling Height.

Clarify the sugar as in last receipt; then set it on the fire, and when it turns up in the pan like pearl barley, it is done.

To boil Sugar to Blowing Height.

After having clarified the sugar, set it on the fire. Have a skimmer ready, dip it now

and then into the syrup, to try it, shaking the sugar off into the pan, and blowing it strongly through the holes of the skimmer. When you see the syrup flying from it like feathers, the operation is completed.

To candy Sugar.

Having boiled the sugar as in last receipt, take it off the fire, then hold the pan to one side, and candy the syrup, by grinding it with the back of a spoon upon the side of the pan. This answers for candying all kinds of fruit flowers.

To boil Sugar to Crackling Height.

Boil the sugar a degree higher than *candy height*, have ready a pot of cold water, and a bit of stick; dip the stick, first into the boiling syrup, then into the water, and try it in the teeth. If it sticks to them like glue, it is not enough; but when it crackles, it is finished. In boiling sugar to this height it is apt to fly, therefore take care that the fire is not too brisk; or if it cannot be otherwise managed, put in the smallest bit of sweet butter, to check it.

Cinnamon Tablet.

Having candied the sugar as in the preceding receipt, take two drops of the oil of cinnamon: mix it well among the syrup, and grind it on the side of the pan. Have a marble slab, or smooth flat stone, ready, with a little of the oil of almonds or sweet butter rubbed over it; pour the tablet upon it, and let it stand till it hardens, shifting it gently along the slab to cool, and squaring it slightly with the point of a knife; then draw it carefully off the slab, and set it on the side to cool.

Ginger Tablet.

This is done the same way as the other, only to the pound of sugar, in place of cinnamon, take half an ounce of ginger finely beat and sifted.

Common Barley Sugar.

Boil a pound of single-refined sugar to *crackling* height, and pour it upon a stone; (remembering always first to rub it over with fine oil, or sweet butter) then double it up quickly, cut it with a pair of big scissars, and roll it round, or give it a twist with your fingers.

Spermacetti Barley Sugar.

Take a quarter of an ounce of beat spermacetti to each pound of sugar; put the half of it among the syrup, and strew the other half upon the stone, smoothing it down with a hot iron. In this case, there is no occasion to use either oil or butter, as the spermacetti will both prevent the sugar from flying over the pan, and make it come off the stone easily.

Lemon Barley Sugar.

Take the grate of a large lemon, or two small ones, to each pound of sugar: dry the grate before the fire, and, when you have poured the syrup upon the stone, strew it over it; then double, and finish it as above directed.

CHAPTER IV.

PRESERVES, JELLIES, JAMS, AND MARMALADES.

To preserve Oranges whole.

Take half a dozen of large high-coloured bitter oranges, and cut them out with an

orange razor, (no deeper than the yellow rhind) in imitation of flowers and leaves; or grate and ridge them; then lay them in as much water as will cover them, mixed with half a pound of salt, and put a plate above them, to keep them under the water. After they have lain two days, take them out, and put them in fresh water other two days; then put them on the fire with cold water, and let them boil till the head of a pin can easily pierce the skin. Clarify a pound of sugar for each orange: make a small hole in the stalk end, and scrape out the pulp and seeds carefully with the shank of a tea-spoon; place them in a potting-pan, so as that one may not lie above another: fill the oranges with the syrup, and pour the rest of it over them; when the syrup is cold, put a plate on the fruit, to keep them under it: after they have lain two days, take them up one by one, and pour the syrup out of them; then strain the syrup, put it on to boil, and scum it; when it has boiled about six minutes, take it off to cool a little, and then pour it into and over the oranges; let them stand four days, and then take them out again; if they are clear and transparent, and the syrup pretty thick, squeeze in the juice of four

bitter oranges, to prevent it from candying, which gives the oranges a fine flavour; boil up the syrup again, and scum it; then put in the oranges one by one; and when they have boiled five minutes longer, take them out carefully, pot them up, pour the syrup over them, but be sure they are well covered with it. *Preserved angelica*, nicked round the edges with a runner, in imitation of the leaves of a pine-apple, makes beautiful tops to the oranges.

To preserve Orange Skins.

Do them the same way as directed in the last receipt; only observe to case the skins in one another, and put them into a can that will hold them easily; clarify weight for weight of sugar and skins, and pour the syrup over them when it is quite cold: put a small saucer, with a small weight upon it, to keep the skins down among the syrup: let them stand four or five days, till very thin, then strain and boil it up with more sugar, till it is of a proper thickness, and when it is cold, pour it over the skins: let them stand three or four days longer, and the syrup will be thin again, though not so thin as before: then strain, boil, and

scum it, put the skins in a pan among the syrup, and let them boil until they are transparent; case, and pot them up as before, and pour the syrup over them, taking care they are well covered with it. Three or four of the skins turned down, with a slice of preserved orange between each, make a very pretty asset.

To preserve Oranges in Slices.

Grate the oranges, and cut them cross-ways in thin slices; pick out the seeds, but take care not to break the pulp: lay the slices above one another in a flat-bottomed jar; then clarify as much sugar as will cover them; and when the syrup is cold, pour it over them; lay on a weight to keep them down, and let it stand in it two or three days; then turn them out on a hair-sieve to drain; add as much sugar to the syrup as will make it good, and give it another boil; put back the slices into the jar, and when the syrup is cold, pour it over them, and let them stand four or five days longer; repeat the same a third time, and let them stand eight days more; then pour off the syrup, and boil it up with some more sugar: take off the scum, put in the slices,

cover them with a sheet of white paper, and give them two or three hearty boils, then take them up, put them into pots, and when the syrup is almost cold, pour it over them, but take care they be covered with it.

Conserve of Oranges for Puddings, &c.

To each pound of orange-grate take one pound and a half of sugar; beat the sugar, and mix it with the grate; put in half a mutchkin (half a pint) of water, boil it fifteen minutes, and pot it up for use.

To make and candy Orange Peel.

Lay the peel in salt and water three or four days; then lay it in fresh water for a day or two more, and boil it till tender; scrape out the pulp and strings; clarify weight for weight of sugar; case the skins in one another, and put them into a stone jar: when the syrup is cold, pour it over them, and let them stand till it turns thin; then pour it off, and if it is not covered, add more syrup to it: boil it till the syrup is pretty thick, and when it is cold pour it on the peel again, and let it stand till it is transparent; then take out the peel; spread it on the back of a sieve, and dry it in a

stove, or before a slow fire. Candy the peel thus:—take the skins up one by one on the point of a fork; dip them quickly in candied sugar, and lay them again on a sieve to dry; when thoroughly dried, case them again, and lay them in a dry place.

To preserve and candy Orange Chips.

Boil some orange skins very tender, and cut them into long thin chips; clarify the same weight of sugar as of chips, and pour it cold over them. Let them lie in it two or three days; then pour off the syrup and boil it up; and, when cold, pour it over the chips again. Do this three or four times, till the chips are transparent, then boil them a few minutes.

To preserve and candy Angelica.

Take the stems of angelica about the beginning of June, and strip off the leaves; cut them in pieces of a quarter long, and lay them in cold water; boil them till they are tender and green; then take them out and peel them; clarify a pound and a half of sugar for each pound of the stems; pour the syrup cold upon them, and let them lie

two days. Repeat this twice, first at the distance of four, and next of six days; then take out the angelica, and squeeze into the syrup the juice of three lemons, adding the parings cut thin, and half an ounce of beat white pepper. Let it boil six minutes; then put in the angelica, and give it a boil for three minutes more. Candy it in the same way as the peel, only do not boil the sugar quit so high. Some of the leaves may be preserved at the same time, to garnish jelly, or cream dishes.

To candy Flowers.

Take any kind of flowers, with part of the stalks; clarify and boil a pound of fine sugar to pearling-height; when it begins to grow stiff, and something cool, dip the flowers in it quickly, and lay them one by one on the back of a sieve, to dry.

To preserve Green Gaskens.

Take a pint (two quarts) of large gaskens, and clip off the tops, but leave the stalks; make a short slit in the side of each berry with a needle, and take out the seeds; cover the bottom of a brass pan with cabbage

leaves; lay in the fruit, strew over them a quarter of an ounce of beat alum, and cover them with water, laying cabbage leaves above all. Put them on the fire, and give them a heat; then take them off, and let them cool; set them on and off the fire in the same manner, (but without any more alum,) seven or eight times; then change the water and leaves, and set them on again with fresh water and leaves; repeat these heatings and coolings till you see them of a fine light greenish colour: when they are cool, lift them carefully up, and lay them on the back of a sieve to drain; then clarify three pounds of double-refined sugar; put the berries in a bason, and pour the syrup over them; cover them with a sheet of writing paper, and let them stand two days; then lift them carefully up again, and lay them on a sieve; strain the syrup, boil it six minutes, and scum it; then put in the berries, and give them a scald for a minute; return them back to the bason, and let them stand other three days. If you still find that the syrup is thin, and the berries not clear, give it another boil, and pour it over them. Before you pot them up give them a boil together for three minutes more. I must recommend the stoning of the

berries, because when the seeds are allowed to remain, they not only hurt the fruit, and discolour the jelly, but prevent its getting in to make them plump, which both adds to their beauty and makes them keep better. No jellies, or preserves of any kind, ought to be covered till they have stood to cool twenty-four hours at least.

Red Gooseberries.

Take the best Mogul berries, and clip off the tops, leaving the stalks: take equal weight of berries and single-refined sugar; clarify the sugar, and make a very small slit in the side of the berries with a needle, to let the sugar get into them. When the syrup is ready, put in the berries, and let them boil till they are transparent; then take them up with a skimmer; put them into pots, and run the syrup through a sieve to keep out the seeds; then give it a boil: and when you find, by cooling a little of it in a saucer, that the belly is firm, strain, and pour it on the berries.—They look beautiful in glasses.

Red and White Currants, whole.

Take two pounds of large currants on the stalk; open a slit on the side of each

with a cambric needle, and pick out the seeds. Clarify three pounds of sugar, and boil it to blown height. Put in a mutchkin (pint) of currant juice, and let it boil five minutes; put in the currants, and give them a boil for four minutes; then take them off, and put them in pots or glasses. *White* currants are done the same way, but with double-refined sugar, and must be allowed to boil only two minutes.

To do Currants for present use.

Cast the whites of two or three eggs till it drop from the spoon like water; take the largest and best red currants, with some double-refined sugar pounded and sifted; dip each stalk of the fruit by itself in the eggs, and roll it gently in the sugar; lay them on a sheet of white paper before the fire to dry, but take care not to discolour them; put them on a China plate, and send them to table.

To preserve Straw and Raspberries.

Take the best of these fruits; to every pound of them take a pound of single-refined sugar (keeping out a small part of it); clarify and boil it to candy-height, then put in the fruit, and let it boil as quickly as

possible. Pound and sift the left-out sugar, and strew it into the syrup while boiling; and, when the fruit is covered with it, take the pan off the fire, and let it stand till the syrup is almost cold. To each pound of fruit add half a mutchkin (half a pint) of currant juice, then put on the whole to boil, till the syrup hangs in flakes from the spoon, and scum it as the fruit rises; then take it off, and put it into pots or glasses.

Cherries.

Take two pounds of May-duke or Morella cherries, and cut a piece off each stalk: prick them with a fine needle; clarify two pounds and a half of sugar, and boil it candy-high: add a mutchkin (pint) of red currant juice, and allow one pound more of sugar for the juice. Let it boil for five minutes after the juice is in, and scum it; put in the cherries, and give them a covered boiling for five minutes after the juice is in, and scum it: put in the cherries, and give them a covered boiling for five minutes more; then take off the pan; scum it, and let it stand for ten minutes covered with paper; give them a boil for ten minutes longer, then lift up one of the cherries by

the stalk, and if it is transparent, and of a fine high colour, the fruit is ready to be potted.—As the season for currants is mostly over before these fruits are ripe, take currant jelly in place of them, allowing a pound of jelly for each two pounds of cherries. *White* currants will answer this purpose as well as *red*, when the cherries are of a dark colour.

Apricots.

Take the largest and best you can get, just ripe, and no more; open them at the cress with a knife, thrust out the stone with a bodkin, and pare them thin. To every pound of fruit take a pound and a quarter of fine sugar. As you pare them, strew some pounded sugar over them, and boil the remainder of the sugar to pearling height; put in the fruit, and give it a boil; then take off the pan, and let it stand till the syrup is almost cold; then cover it with white paper, and put it on a slow fire to simmer a little; then set it off, and let it stand to cool. Put it on again, and bring it to a simmer; repeat this three or four times, letting the syrup be almost cold before it is put on the fire; then put them on

again, and let them boil till they are quite transparent. Blanch the kernels; put them in the syrup at the last boiling, and pot them up.

Green Gage Plums.

Take them full grown with the stalks and leaves, clipping a small bit off the end of each stalk. Weigh them, and take one pound and a quarter of sugar for each pound of fruit.—Lay green cabbage leaves in the bottom of a brass pan, and put in the fruit with a quarter of an ounce of beat alum, and cover them with water and leaves. Give it a thorough heat, and then set it off to cool, repeating the heating and cooling for five or six hours; then take out the fruit carefully: clean the pan, and cover the bottom of it with fresh leaves: lay the fruit in it again, and cover them with fresh water and leaves. When it has just come a boil, take it off, and let it stand to cool. Clarify the sugar, and boil it to pearling-height.—Take out the plums and put them in a bason; pour the syrup over them, and cover them with a sheet of writing paper. Next day take out the plums and peel off the skins: strain the syrup, boil it till it is

a little thicker; then put in the fruit, and give them a single boil; take them out and put them in a bason, and let them stand two or three days in the syrup; then pour it off, and give it a boil for four or five minutes; then put in the plums and let them boil six minutes more, by which time they will look green and transparent. When cold, pot them up, and pour the syrup over them.

Melons.

Take them before they are fully ripe, and lay them in salt and water two days; then take them out, lay them in cold water another day, and green them the same way as the cucumbers: when they are greened, cut a small piece off one of the ends, and scoop out the pulp. Clarify the syrup as before, and when cold, pour it on the melons; throw in among them a good deal of lemon-peel, Cassia buds, and sliced ginger; and, in the last boiling, put in lemon-juice.

Magnum Bonum Plums.

Take the plums before they are too ripe, slit them on the hollow side with a penknife, and prick them with a pin; put them in scalding water, with a little sugar in it;

cover them up, and set them on a slow fire to simmer; take them off, and let them stand a little; then put them on again to simmer, but take care they do not break. Take a pound and a half of sugar to the pound of plums; clarify and boil it to pearling height; when the plums are pretty tender, take them out of the water, and put them amongst the syrup when it is almost cold. Next day peel off the skins, and boil up the syrup, and let it stand two days: if it is then thick, and the plums transparent, give them a covered boil; then put them in pots or glasses, and when the syrup is cold, pour it over them.

Common Plums for Tarts.

Put the plums into a narrow-mouthed stone jar; to every twelve pounds of fruit take seven pounds of raw sugar, and strew it amongst them as they are put in the jar; tie up the mouth of it very close with several folds of paper: put it into a slow oven, and let it stand until the sugar has thoroughly penetrated into the fruit.

Peaches.

Put the peaches into scalding water, but do not let them boil; then take them out,

and put them into cold water; when taken out of it, dry them between the folds of a cloth, and prick them with a pin. To every dozen clarify a pound of sugar; put them into a close-mouthed jar; and, when the syrup is cold, pour it over them; fill up the jar with brandy, and tie it with a bladder and leather.

Pears.

Take some pears newly plucked; make a small hole in the eye-end of each with an ivory bodkin, and pick out the seeds; pare them very thin, weigh them, and take one pound and a quarter of fine sugar to each pound of fruit; cover the bottom of a pan with cabbage leaves; put in the fruit, with plenty of water, the juice of a lemon, and boil them till they are tender; then clarify the sugar, pour it over them, and let them lie in it for two or three days; give them a boil in a syrup until they are soft, and then pot them.—Boil up the syrup, and let it stand other three days; then boil it up again with the juice and parings of three lemons and half an ounce of scraped ginger; then slip in the pears, and give them a boil for ten minutes.

Pears Red.

Take large round pears when full ripe; pare, and put them into as much water as will cover them, with two drops of pounded cochineal; let them boil till they are tender, keeping them covered till the syrup is made; then clarify equal weight of sugar as fruit, and put them in it with the juice and paring of a lemon; let the fruit boil till it is red and transparent; pick out the seeds, and put a clove into each; then pot them, and when the syrup is cold pour it over them, and cover them with red gooseberry jelly.

Apples Green.

Cut some large codlings in quarters; core, and put them into a brass-pan, with water, and a little pounded alum; turn the green-side downmost, and simmer them on a slow fire till the skin will come off easily; peel them, and put them on the fire again with the same water, and two ounces of sugar, to simmer gently for a little; put them on and off until they turn again, then take them out and lay them on a dish. To every pound of apples clarify a pound and a quarter of fine sugar, and give them a quick

boil in this syrup. When they are transparent, take them out of the syrup, and boil it pretty thick. Pot up the apples, and when the syrup is cold pour it over them; let them stand some days, and if the syrup turn thin, pour it off, boil it up with the apples, and when they are cold put them up. If the syrup turn thin in eight days after, boil them up again.

Apples in Syrup.

Pare some firm round apples, and clarify as much fine sugar as will cover them; cover the apples, put them into the syrup with the juice of a lemon, and boil them till they are clear; then take them out, place them neatly in a China dish, pour the syrup over them, and put a sprig of preserved barberries in the top of each. This is a very pretty dish for present use.

Cucumbers.

Lay a dozen of large green cucumbers in a pickle of salt and water, allowing half a pound of salt to each dozen, for two days, then take them out, and put them into plenty of fresh water for two days, with a plate above to keep them down; then cover the

bottom of a pan with cabbage-leaves; lay in the cucumbers, and strew over them half an ounce of pounded alum; cover them with more leaves, and give them a scald; then take off the pan, and let it stand till the water is almost cold; repeat the scalding and cooling till the cucumbers begin to look greenish; then take them out, change the water and leaves, and give them a boil for six or seven minutes; then take them up carefully, make a slit on the flat side of each, and, with the shank of a tea-spoon, scrape out the pulp and seeds, dry them between the folds of a cloth, and fill them up with whole white pepper, thin parings of lemon, sliced ginger, and some blades of mace mixed together, and fasten them with a thread to keep in the seasonings. To each pound of cucumbers clarify a pound and a half of double-refined sugar. When the syrup is almost cold pour it over them, and lay a plate above them to keep them down; let them lie in the syrup two days, then lift them out, put the syrup through a sieve, give it a boil, and scum it; when it is almost cold, pour it over the cucumbers, and about six days after do so again; then take them out of the syrup, squeeze in the juice of four lemons, and give the cucum-

bers a boil in it for six or seven minutes, then take them out and pot them up.—This is a beautiful and rich preserve, and may be sent to table either in glasses or assets, whole, or in slices.

Pine Apples.

Take these fruit before they are fully ripe, and lay them four days in salt and water; cover the bottom of a brass pan with vine leaves, and lay in the fruit, covering them with more leaves; then put them on a slow fire till the apples turn to a fine light green. Have a thin syrup ready; when it is almost cold, pour it into a deep jar, and put the fruit in it. Let them stand a week well covered with the syrup; then pour it off, give it another boil, and when it is pretty cool pour it carefully over the fruit, so as not to hurt the tops of them. Let the syrup stand eight or ten days more, giving it, in the interim, two or three boilings; and if the apples then look plump and green, take them out, and make a thick syrup of double-refined sugar, putting a few slices of white ginger into it, and when it is almost cold pour it over them. Tie the jar with bladder and leather, and the fruit will keep years without shrinking.

N. B.—*Green* and *white* preserves must always be done with double-refined sugar; and the syrups for all kinds of preserves must be *thin at first*, to keep the fruits plump and sound.

Barberries.

Lay some large sprigs of barberries in a flat-bottomed pot; clarify as much fine sugar as will cover them, and when the syrup is cold pour it over them; let it stand till it is thin, then pour it off, add more sugar to it, boil it till it is pretty thick, and when cold pour it over them again; doing so repeatedly, till the berries are transparent and the syrup remains thick about them; then pot them up. Serve them up in glasses with the syrup: they make a pretty garnish for milk-dishes.

To keep Kidney-Beans for Winter.

Take the beans when young, and put them in lairs in a jar, with plenty of dried salt betwixt each lair. Fill up the jar with the beans, cover the top with salt, and tie it with bladder and leather. Keep it in a cool dry place; and when you have occasion to use the beans, be sure to steep them

well in fresh water, changing it several times; then cut them in pieces of about an inch long, and throw them into a pan of boiling water. When they are enough, drain them, toss them up with beat butter, and serve them hot.

Artichoke Bottoms for Sauces, &c.

Cut the stalks close to the tops, and boil them till the leaves come easily out; clear away the leaves and strings, and lay the bottoms in tin plates; dry them in a cool oven, and hang them up in paper bags in a dry place. Before using them, lay them in warm water for about four hours; change it often, and pour the last boiling hot upon them; then take them out, cut them in dices, and boil them tender.—They make a fine dish by themselves, and answer for fricassees, ragoo sauces, or fine soups.

To bottle Green Gooseberries.

Gather the berries before they are fully grown, and cut off the stalks and tops; put them in wide-mouthed bottles, and cork them up. Set the bottles over the heat in a pan of boiling water till the fruit turns

white; then take out the bottles and uncork them; cover the mouths with pieces of muslin, and turn them down so as the juice may run from them. When they are thoroughly drained, turn up the bottles, and fill them with more berries. Pour melted tallow into the neck of each bottle, and cork them up; dip the tops in melted bees-wax, and tie a piece of leather about them—or, spread the berries upon large flat plates, and dry them in a slow oven; when they turn white, bottle them, and bury them in the earth, to keep the air from them.

To bottle Green Pease.

Shell them when young, and throw them into boiling water for five or six minutes; then put them into a cullender to drain, and afterwards dry them in the folds of a cloth.—Bottle them as before, set them in a cool place, and they will keep good till Christmas.

Red Currant Jelly.

Take a quantity of large ripe berries, and strip off the stalks; weigh them, and take equal weight of single-refined sugar; clarify and boil it to blown height; then throw in

the fruit, and let the jelly boil a quarter of an hour, then scum it and run it through a sieve; when the jelly has stood to cool twenty-four hours, pot it up.—This is a much better way than straining through a cloth, which both spoils the flavour of the fruit, and discolours the jelly.

White Currant Jelly.

It is done the same way as the last, only this jelly must be made with double-refined sugar, and the fruit only allowed to boil six or seven minutes, and then it is run through a gauze sieve.

Black Currant Jelly.

To each pint of pickled fruit take a gill of water; set them on the fire to scald, but do not let them boil; then take them off, and squeeze them through a hair sieve; to every mutchkin (pint) of the juice, allow one pound of lump, or raw sugar, boil it twenty minutes, then scum and pot it up.

Gooseberry and Cranberry Jellies.

Take a pound and a quarter of sugar to each pound of fruit; clarify it to blowing height; then put in the berries, and give them a boil for fifteen minutes. Put it

through a sieve, and pot it up. *Cranberry jelly* is done the same way, only they require six minutes more boiling. The refuse of these will answer for jam.

Apple Jelly.

Pare and mince three dozen of juicy tart apples, and boil them in as much cold water as covers them, till the substance is out, then run it through a flannel bag. Take a pound of lump sugar to the pound of juice; clarify it to blowing height, and put in the juice and grate of six lemons; let the whole boil for twenty minutes, then pot it up.

Raspberry Jam.

To every four pints of rasps take one pint of red currants, and one pound of sugar to each pound of fruit. Put them on the fire, with a mutchkin (pint) of water, and give them a quick boil for twenty minutes, counting from the first covered boiling, then pot it up.

Gooseberry and Currant Jam.

Take the same weight of lump or raw sugar as of fruit; put the berries in a pan, and strew the sugar over them, and to every two pounds of sugar put in a gill of water;

give them a covered boiling, and scum them; and to every twelve pounds of sugar, and the same of fruit, allow a quick boiling of twelve minutes.

Smooth Orange Marmalade.

Take the same weight of sugar as of oranges; wipe them with a wet cloth, and grate them; cut them the long way in quarters; strip off the skins; scrape off the pulp from the inner skins, and pick out the seeds; boil the skins so tender that the head of a pin will easily pierce them; then scrape the strings from them, and pound them; clarify the sugar; take the pounded skins, and break them by degrees in the syrup with a spoon, as you do starch; when it is well mixed, put in the pulp and grate; to every twelve pounds of sugar, and the same weight of oranges, allow twenty minutes boiling on a quick fire; then pot up the marmalade, but do not paper it for twenty-four hours.

Chip Orange Marmalade.

This is done the same way as the last, only the one half of the orange skins are beat, and the other half cut into chips.

Quince Marmalade.

Take the quinces when they are fully ripe, and pare, core, and quarter them. Lay them in a pan full of water, with the parings on the top. Cover the pan, and let them stew till they are soft, and of a pink colour; then pick out the fruit from the parings, and beat it to a pulp in a marble mortar. Clarify weight for weight of fine loaf-sugar to pearling-height. Put the fruit into it, and let it boil half an hour, stirring it constantly one way, then pot up the marmalade.

Transparent Marmalade.

Squeeze a dozen of large bitter oranges, and wash the pulp in half a mutchkin (half a pint) of water. Take a pound of fine loaf-sugar to the mutchkin (pint) of juice, and boil it to pearling height; then put in the juice, and let it boil ten minutes.

Melon Marmalade.

Take the melons when ripe and yellow; pare and quarter them; scoop out the seeds and watery substance; then cut them in small pieces, and weigh them. Take equal weight of loaf-sugar; clarify and boil it to

pearling-height; then put in the fruit, with the juice of two lemons to each pound of it, and let it boil twenty minutes.

Best Chip and Jelly Marmalade.

Take equal weight of sugar and oranges; grate one half of the roughest part of the skins, and pour boiling water on the grate. Cut the fruit crossways, and squeeze it through a sieve. Pick out the pulp, and wash it in a little water; boil the skins tender, and cut them into thin chips. Clarify the sugar, and put in the juice, chips, and the water the grate was infused in; boil it till the chips are transparent, and the marmalade jellied, then pot it up.

Apricot Marmalade.

Stone and pare the apricots; take equal weight of sugar and fruit; clarify the sugar, and boil it to pearling-height; then put in the fruit, and mince it in the pan on a scummer with a knife till it is very smooth; let it boil till the marmalade is transparent and well jellied, which you will know by cooling a little of it upon a saucer. Blanch and bruise the kernels, and give them a boil in the marmalade just before it is ready to be taken off the fire.

Raspberry Flummery.

Put on the fire a pint of rasps (or if not in season, a pound of preserved ones) with half a mutchkin (half a pint) of white wine vinegar. Let them boil three or four minutes, stirring them constantly, then strain it through a hair sieve. Dissolve an ounce of isinglass in half a mutchkin (half a pint) of water, and sweeten it with three quarters of a pound of sugar; mix the whole together, set it on the fire, and when it comes a-boil strain it through a piece of muslin, and put it in a shape to turn out.

CHAPTER V.

DESSERTS AND ORNAMENTAL DISHES.

To make clear and yellow Lemon and Orange Cream.

Infuse the grate of four large lemons, or oranges, in half a mutchkin (half a pint) of boiling water, covering it up close; cut the fruit, and squeeze them in it; strain and boil it up with three quarters of a pound

of loaf sugar; mix in the whites of six cast eggs by degrees, to prevent its curdling; set it on a clear fire, stirring it one way, till it be scalding hot, and then put it into glasses: the above is the *clear cream*.—*The yellow cream* is made the same way, with the addition of the yolks of two cast eggs mixed in the above ingredients after it is taken off the fire.

Ratafia Cream.

Blanch and beat half an ounce of bitter almonds with sugar, and give them a boil in a chopin (quart) of cream; take off the pan, and mix in, by degrees, the yolks of six beat eggs, and a little cold cream; set it on the fire again, and stir it one way till it be scalding hot, then strain and sweeten it.

Almond Cream.

Boil a chopin (quart) of cream with a piece of cinnamon and lemon-peel, and put into it half a pound of sweet almonds blanched and beat with a little sugar; then take the pan off, and mix in the whites of eight cast eggs, and strain it. Set it on the fire again, stir it one way till it is scalding-hot, and sweeten it.

Velvet Cream.

Put two or three spoonfuls of lemon or orange syrup in the bottom of a dish; pour lukewarm milk on it, and as much runnet as will fasten it; cover it with a plate, and serve it up.

Steeple Cream.

Scald and clean two large calf's feet, and put them on the fire with two pints (one gallon) of water, and let it boil till the water is reduced to a chopin (quart); take a chopin of cream, six ounces of beat sugar, a quarter of a pound of blanched sweet almonds, finely beat with a little cream, half an ounce of cinnamon, and the parings of two lemons. When the stock is cold, take the fat off the top, and the sediment from the bottom; then mix the whole with an ounce of dissolved isinglass, and give it a boil for six minutes; strain and stir it one way, till it is almost cold; then take a steeple shape, dip it in cold water, and pour the cream into it; next day loose it round the edges with the point of a pen-knife, and dip it in warm water: then turn it out on a flat plate, and stick a sprig of myrtle in the top; ornament the base of the steeple

with red currant cream, and bunches of preserved white and red currants, intermixed with preserved angelica cut out in appropriate leaves.

Red Currant Cream.

Cast the white of an egg to a snow, and mix in two table-spoonfuls of red currant jelly; (but take care that no rasp juice is in the jelly, as it prevents the cream from rising;) whisk it constantly one way, till it is of a fine pale pink colour, and so thick that it will drop in figures from the whisk. —This is a beautiful garnish for all milk and cream dishes.

Apple and Gooseberry Cream.

Boil some gooseberries, or apples, to a pulp, and press them in a plate through the back of a sieve, then sweeten and mix them in cream.

Strawberry and Rasp Cream.

Take the fruit newly pulled, with an equal weight of sugar; clarify the sugar, and give the fruit a hearty boil in it; then set it off to cool, and, when it is cold, take two or three spoonfuls of the syrup, and whisk it up with a mutchkin (pint) of thick

cream; mix into it two or three spoonfuls of the fruit, and serve it in an asset or glasses. Preserved fruits will answer the same purpose.

Jelly in Cream.

Fill some small cups with jelly, suitable to the size of the asset they are intended for; when the jelly is firm, turn out the cups on the asset, and pour in some rich sweet cream, to fill up the vacancies in the dish. When this is properly done, the painting in the bottom of the asset will shew through the jelly, and have a very good effect.

Rice Cream.

Boil three spoonfuls of the flour of rice, in a mutchkin (pint) of sweet cream; stir it till it comes a-boil, and then take it off to cool; cast the yolks of three eggs with sugar, and mix in a little cold cream, or milk; then mix in the rice, and stir it one way, taking care it does not boil. Season with cinnamon, or with orange or lemon grate.

Apricot or Peach Ice.

Pare and stone a dozen and a half of ripe

apricots, or peaches; cut them in small pieces, and lay them in a sieve; squeeze them with the back of a spoon, and mix in the juice three quarters of a pound of clarified sugar with the kernels pounded and moistened with water. If the syrup is too thick, thin it with the juice of a lemon; put the whole in a jelly-pot, then beat some natural ice, and strew two or three handfuls of salt over it. Lay some of it in the bottom of a bucket, place the pot in the middle, and lay the rest above it; let it stand half an hour; then take off the cover, and stir it about: put it into a shape, or mould, cover it close, bury it in the bucket with plenty of beat ice and salt, and let it stand at least an hour; when it is ready to be served up, take out the pot, wipe it clean, dip it in warm water, and turn the ice out on a plate. If you wish it to resemble any particular fruit, put it into moulds of the shape of such fruit, and paint or colour them before they go to table.

Pine-Apple Ice.

Pare and cut the apples small, beat them in a mortar, and squeeze them through a hair sieve till the substance is out; then add the juice of four lemons, and sugar cla-

rified and boiled to pearling height. If it is too thick, thin it with a little water, and ice it as before.

Strawberry, &c. Cream-Ice.

Squeeze a pound of preserved strawberries through a sieve; boil a chopin (quart) of cream with a piece of sugar, and mix the berries among it; pass the whole through the sieve again, and ice it. Preserved fruits of any other kind may be done the same way.

Hartshorn Jelly.

Boil two pints (one gallon) of water in a close goblet, with a pound of hartshorn shavings, on a slow fire, till it is reduced to the half, then strain it; dissolve an ounce of isinglass, and mix it in with the jelly; put in half a pound of sugar, the juice and parings of three lemons, half an ounce of cinnamon, four drops of cloves, a mutchkin (pint) of white wine, and six whites of eggs cast light: set the whole on the fire, and stir it constantly, skinking the eggs as they come to the top; allow it to boil ten minutes, then run it through a jell-bag, and return it back again and again, till it is transparent.

Calf-feet Jelly.

Clean and slit four calf's-feet; set them on a slow fire, in a close pan, with two pints (one gallon) of water, and boil it till it is reduced to a pint, then strain and scum off the fat. When it is cold, turn it out, cut off the sediment from the bottom, and season it as the hartshorn jelly. If the stock is too stiff for glasses, thin it with water; but if it is for a shape, it must be very firm, so as to turn out of it.

Orange and Lemon Jelly.

Pare the rind off a dozen of oranges, or lemons, and put it in a bason; pour boiling water on it, and cover it, to keep in the steam; then cut them, and squeeze out the juice; dissolve an ounce and a half of isinglass, (or take a strong stock of calf-feet jelly), put the juice in it, with one half of the parings, the water they were steeped in, the whites of four eggs cast to a snow, and three quarters of a pound of sugar. Set it on the fire, and stir it one way till it comes a-boil; when it has boiled about four minutes, take it off, and pick out the parings; then run it through a flannel bag again and again, till it is clear, and put it

into glasses or shapes. If you want the jelly thick and yellow, beat the yolks of two eggs very smooth, and mix it in as it comes from the bag.

Blamange.

Take three quarters of an ounce of dissolved isinglass; blanched bitter almonds, and beat cinnamon, of each half an ounce; the paring of a lemon, and half a mutchkin (half a pint) of water; put them on the fire, and stir it close till the isinglass is incorporated; then mix in a chopin (quart) of cream, let it boil one minute, then take it off, and sweeten it with two ounces of sugar beat and sifted; strain it through a piece of muslin, and stir it constantly one way till it is cold, and when it is firm turn it out.

Syllabubs.

Whisk up a chopin (quart) of cream, with half a mutchkin (half a pint) of white wine, two ounces of sugar, and the paring of a lemon; as the snow rises, take it off with a scummer, and lay it on the back of a sieve, to drain; then fill some glasses about half full of red and white wine, glass and glass about; sweeten, and heap the snow upon them.

shape; boil some lemon-peel, and cut it into long narrow straws. Take six Alamange eggs, crack the shells, and pick them nicely, to keep the eggs whole; lay three of them in the shape upon the jelly, and strew a few of the straws about them; then pour a mutchkin (pint) of cool jelly upon the eggs; when that is firm, lay on the other three eggs with straws; then fill up the shape with the remainder of the jelly, laying more of the straws carelessly round the edges; when it is to be turned out, loose the jelly from the shape, and dip it in warm water; turn it out on a flat crystal, or China plate, and ornament it with sprigs of boxwood and lemon straws. This is a very pretty dish for the middle of a table.

Chinese Rail for a Floating Island.

Beat and sift stone-blue and gamboge, of each a quarter of an ounce, and mix them in half an ounce of dissolved isinglass. Make a smooth, well-wrought paste, of a quarter of a pound of flour, and two ounces of fine sifted sugar, which, being wetted with the mixture, will make it a green colour. Roll out the paste very thin; cut as much of it into long strips, about two inches broad, as will go round the dish in which the island

is to be put, and nick it out in imitation of a Chinese rail; dry it gradually before a fire, to make it bend, and touch it over with the mixture, to make the green appear more bright. Fix it round the inside of the dish with gum water, and dry it in the mouth of a cool oven. If the colour is not then bright enough, touch it over again with the mixture.

Floating Island.

Take a round deep dish with a broad edge, steep half a pound of ratafia biscuit in white wine, and heap it up in the middle of the dish within the circumference of a large saucer. Make a weak calf-feet jelly, and pour it round the biscuit till the dish is almost full; roast a dozen of apples, and, when they are soft, skin them and take out the pulp; cast the whites of two eggs to a snow, and mix it with the apples, adding four ounces of beat sugar, and the grate of a lemon; heap this upon the biscuit, taking care to let none of it fall among the jelly; cast other two whites to a snow, and mix in it half a pound of red currant jelly; cast it again with a clean whisk till it is of a fine pale pink colour, and so thick as to fall in flakes from a spoon; take it up in a tea-

spoon, and lay it over the apples in different figures, making the island so light, that it will float in the jelly; whisk up half a mutchkin (half a pint) of cream, a gill of white wine, and two ounces of beat sugar, till it is well raised; take off the froth as it rises, and lay it on the back of a sieve, to drain; drop it up and down the skirts of the island, and the edges of the dish, so as to resemble natural froth. Strew the outer edges of the dish with a quarter of a pound of sugar biscuit, beat and sifted, dropping up and down upon it coloured sugar buckies and shells, and placing in the jelly artificial swans, ducks, &c. in the attitude of swimming.

French Flummery.

Take an ounce of isinglass, a mutchkin (pint) of water, three gills of sherry wine, the juice and parings of four bitter oranges or lemons, a quarter of an ounce of cinnamon, and six ounces of sugar beat and sifted; stir it till the isinglass is dissolved, then strain it through a piece of muslin. Cast the yolks of six eggs smooth, and mix it with the other ingredients. Put it on the fire, and stir it constantly one way, till it get a thorough heat.

Artificial Fruits.

Take six peach moulds, rub over the inside with the oil of almonds, and paint one of the sides of each with vermilion, or rose-pink, so as to resemble, when turned out, a real peach. Fill up, first the one half of each mould, and then the other, with French flummery; close them up quickly, and put them in glasses, to keep them from shifting: when they are fastened, turn them carefully out of the moulds, and ornament them with stalks and leaves cut out of a bay leaf; then lay them in a shape of clear jelly, the same way as eggs in a hen's nest, with the painted side downmost, and when it is firm turn them out; or serve them up by themselves, ornamented as before, in a fruit dish.

Natural Fruit in Jelly.

Put half a mutchkin (half a pint) of clear jelly in a deep shape. When it is firm, lay in three fine ripe peaches, a bunch of grapes with the stalks up, and a few vine leaves about them. Fill up the shape with more jelly, and, when it is stiff, turn it out. Garnish with flowers and leaves.

Fish Pond in Jelly.

Fill four large, and six small fish moulds with blamange. Put half a mutchkin (half a pint) of clear jelly into a plain deep shape, and, when both are firm, turn out two of the small fish upon the jelly, with the right side down. Put in the same quantity of jelly, and, when it is firm, turn out the other four small fish upon it across one another, so that, when the shape is turned up, the heads and tails may appear. Put in more jelly, and lay the four large fish upon it; then fill up the shape to the brim with more jelly; and, when it is firm, loosen it at the edges, dip it in warm water, and turn it out.

Gilded Fish in Jelly.

Fill two fish moulds with blamange; after it is firm, turn them out, and gild them with leaf, or gold and silver bran mixed.—Lay them in a dish, and fill it up with clear jelly, when the fish will look as if swimming in it.

Rocky Island in Jelly.

Fill five fish moulds with blamange, and, when it is firm, turn them out and gild

them; fill a deep dish with clear jelly, and, when it is firm, lay in the fish with some thin slices of red-currant jelly round them; rasp a French roll, rub it over with the white of an egg, and strew on it silver bran and glitter; stick a sprig of myrtle in the top of the roll, and place it in the middle of the dish: beat the white of an egg to a strong froth, and drop it on the sprig, to look like snow; then fill up the dish with clear jelly: ornament with moss or green leaves, and artificial swans and ducks looking towards the myrtle.

Hen and Chickens in Jelly.

Make a blamange, keep a third part of it white, and colour the other two thirds; one brown with chocolate, and the other yellow, with the yolk of a cast egg, finely beat.—Take a hen shape, and fill it with the brown; fill also seven chicken shapes, three of them with the white, three of them with the yellow, and one with the brown; then strew the bottom of a large deep dish with lemon-peel boiled tender, and cut into straws; turn the fowls out of the shapes, and place the hen in the middle of the dish with the chickens about her: pour in some clear jelly, to keep them from shifting, and,

when it is firm, fill up the dish with the rest of the jelly: garnish with young box-wood.

Italian Cheese.

For a middle dish, take three mutchkins (pints) of rich cream, the juice of six lemons, and the grate of three, half a mutchkin of sherry wine, and three quarters of a pound of beat sugar. Mix and cast the whole with a switch ten minutes; then lift up the cream as it rises, and put it in a shape, continuing to do so till the whole is whipt up. Let it stand in the shape twenty-four hours, and then turn it out upon a dish. Garnish with orange chips, barberries, or any other preserve.

Mock Ice.

Take preserved strawberries, raspberries, and red currant jelly, of each one tablespoonful. Put the whole into a sieve, with as much cream as will nearly fill a shape. Dissolve three quarters of an ounce of isinglass in a gill of water, and let it stand till it is almost cold; then mix it with the fruit and cream, and put it in the shape. Set it in a cool place, and when it is firm turn it out.—For other ornamental *dishes* see the following:

Lobster in Savoury Jelly, page 64
Ornamental Salmagundi 76
Hen in Savoury Jelly, 126
Italian Pyramid, 205
Raspberry Flummery, 251

CHAPTER VI.

PICKLING.

To mango Cucumbers.

Lay a dozen of middle-sized green and firm cucumbers in a pickle of salt and water, as strong as to bear an egg, for three days; then spread the bottom of a brass pan with cabbage leaves, and put in the cucumbers; cover them with an equal quantity of vinegar and water, and strew in a quarter of an ounce of beat alum. Cover with leaves, and keep them on the fire till the pickle is almost scalding hot; then take them off, and let them stand till they are nearly cold: set them on and off to get a slight scald, till they begin to change colour, which they will do in a day or two; then take out the cucumbers, and put them in a clean pan, with fresh

leaves; pour over them boiling water mixed with half a mutchkin (half a pint) of vinegar; cover them again with leaves, and give them a boil for six or seven minutes; then take them up, slit down the flat side of each separately, and take out the seeds with the shank of a tea-spoon: dry them betwixt the folds of a cloth, and fill them up with whole cloves, ginger, white pepper, and mustard-seed mixed, with some heads of garlic, if liked, peeled and sliced down; then fasten the cucumbers with a thread, and lay them in a pickling can, with some bits of horse-raddish: boil a pint (two quarts) of good vinegar, with a handful of salt, and the remaining spices; pour it boiling hot over them, taking care that they are well covered with it. Lay a cloth on the can to keep in the steam, and next day tie it up with bladder and leather.

To pickle Cucumbers, &c.

Lay four dozen of cucumbers, and half a lippie of beans, in a strong pickle of salt and water, and green them as in the last receipt. Put in a pan one pint (two quarts) of vinegar, a handful of salt, whole white pepper and ginger, of each half an ounce, a quarter of an ounce of cloves, and a nut-

meg broke in pieces. Give the whole a boil for a minute or two; pour it over the pickles, and cover them up.

Samphire, raddish-pods, Indian-cresses, and all other *green* pickles, are done in the same manner.

To pickle Walnuts Green.

Take one hundred full-grown walnuts before the shells are hard, which is known by probing them with a pin; lay them nine days in a strong pickle of salt and water; changing the pickle three times; then take them out, and prick them one by one with a pin. Lay cabbage leaves in the bottom of a pan, and put in the walnuts; cover them with plenty of water, and lay leaves over all; keep it on the fire as long as you can bear your hand in it, then take it off to cool, and give them a like heating two or three times. If the water turns black, pour it off, and put in fresh water and leaves; set the pan again on a slow fire, and when you find the nuts soft, scrape the skins off with a knife, smooth them with a cloth, and throw them into a jar of warm water. Boil a pint (two quarts) of strong vinegar, with a handful of salt, white and Cayenne pepper and ginger, of each half an

ounce, a quarter of an ounce of cloves, and a nutmeg broke in pieces: when it has boiled two or three minutes, take it off and put it in a vessel to cool; then smooth the walnuts in a cloth; put them in a jar, and pour the vinegar over them.

To pickle Walnuts Black.

Take a quantity of full-grown walnuts before the shells are hard, and prick them with a pin; boil a pickle of salt and water strong enough to bear an egg, and scum it; pour it hot on the nuts, and lay on a weight to keep them down. Refresh them every fourth day with a pickle as strong as the first, continuing to do so four or five different times. When the nuts are taken out of the last pickle, rub them in a clean coarse cloth, and boil as much strong vinegar as will cover them; then take some white pepper, cloves, mace, two or three nutmegs, a piece of ginger, horse-raddish, three or four spoonfuls of mustard-seed, and a few cloves of garlic, and mix them; put the walnuts in lairs in a jar, and upon each lair strew some of the mixture; pour the vinegar boiling hot over them, and cover the mouth of the jar with two or three folds of a clean cloth, to keep in the steam.

To pickle Mushroom Buttons.

Having cleaned some small white button mushrooms in milk and water with a piece of flannel, give them a rub with a dry cloth, and throw them again into milk and water; take them out of it, and put them into a pan of cold water with a little salt, and give them a scald; then take them out, spread them between the folds of a cloth, and dry them: when dried, put them into wide-mouthed bottles, strew over them whole white pepper, cloves, mace, and ginger, and cover them with cold white-wine vinegar; pour a little sweet oil in the tops of the bottles, and cork them up with bladder and leather.

To pickle Cauliflower.

Take four stocks of white, firm cauliflower, and a small stock of hard, white cabbage; pull the cauliflower in pieces, and cut the cabbage in straws; mix and rub in amongst them a pound of salt, and press them down in a can; cover them with cabbage leaves, and lay on a weight to keep them down; let them lie two days; then take them out, drain them on the back of a sieve, and dry them in a cloth. Boil as

much white-wine vinegar as will cover them, with an ounce of white pepper, half an ounce of ginger, a quarter of an ounce of mace, and two or three nutmegs broke; put them in a jar, and pour the vinegar and spiceries over them; lay a cloth on the mouth of the jar, to keep in the steam, and next day tie it up.

Onions.

Take a lippie of small silver onions; make a pickle of salt and water as strong as to bear an egg; give it a boil, and pour it hot over them: do the same next day, and, when they are cold, peel and wipe them. Boil a pint (two quarts) of white-wine vinegar, with an ounce of white pepper, two drops of mace, a nutmeg broke, and a small bit of ginger; when it is cold, pour it over the onions, and cover them up close.

Red Cabbage.

Cut down a middle-sized, dark, firm stock, in thin slices like straws; work into it a pound of salt; mix it well, and press it down hard in a can; cover it up with the outer leaves, and lay a weight above it. When it has lain two days, take it out, and squeeze it, and dry it in a cloth. Boil a

pint (two quarts) of vinegar, with Jamaica and black pepper, of each half an ounce, a quarter of an ounce of cloves, and a piece of ginger; lay the cabbage in a pickling-can, and pour the pickle over it; cover it with a folded cloth, and when it is cold tie it up. A few onions cut in round slices, and mixed amongst it, will give it a fine relish.

Beet-root.

Put it carefully into a pot of boiling water, so as not to break the skin, or any of the small fibres. When it is tender, let it cool a little, and take off the skin with a coarse cloth; then slice it down, and put it into a jar with some black and Jamaica pepper, and cloves; cover it with boiling vinegar. Turnips and onions will take on a fine red when put amongst it. It makes a pretty garnish for dressed dishes cut in thin round slices, and nicked neatly round the edges, or cut in the shape of birds, leaves, flowers, &c.

Barberries.

Lay them in a strong pickle of salt and water four days; then take them out and put them in a can; cover them with cold vinegar, and tie them up.

Piccalillo, or Indian Pickle.

Slice down three firm white cabbages; pare and scoop out, with a nip-turner, three large white, and three yellow turnips; scrape and slice down three large carrots, and nick them round the edges; pare, core, and quarter a dozen of apples; cut down four large cauliflowers, as for pickling; peel half a lippie of small onions, two dozen of shallots, and one dozen of small garlic, with some of the white part of cellery. Mix the whole together, and put them in a large earthen vessel; mix and rub in among them two pounds of common salt; press them well down, and lay a weight above them. Let them lie four or five days; then take them out, dry them in a cloth, and put them in a large sieve before a fire, or in the sun, for some hours, raising them now and then, till they are perfectly dried; then mix in two pounds of French beans, and six dozen of small cucumbers, greened as for pickling, and put the whole into jars. Take two pints (one gallon) of strong vinegar, with two ounces of scraped white ginger, two ounces of whole white pepper, two drops of Cayenne, three large nutmegs broke, a quarter of an ounce of cloves, and

two ounces of turmeric root. Boil it about three minutes, then pour it over the pickles, and cover up the jars with bladder and leather. This is a most excellent pickle, and will keep for years.

N. B.—Pickles must be always lifted with a wooden or horn spoon, as metal ones hurt and discolour them.

CHAPTER VII.

VINEGAR, KETCHUP, WINES, &c.

To make Sugar Vinegar.

To every pint (two quarts) of water take half a pound of raw sugar, give it a boil, and scum it frequently; then put it into a barrel, and when it is lukewarm soak a toast of bread in yeast, and put it to it: let it stand in a steady warm place until it gives over hissing, then bung it up. If made in April, it will be ready against the pickling season.

Gooseberry Vinegar.

To every pint of ripe white gooseberries allow three pints (six quarts) of water;

bruise the berries with your hand; boil the water, and, when it is cold, pour it over them; let it stand twenty-four hours, then strain it through a sieve. To a pint (two quarts) of this liquor put in half a pound of raw sugar; mix them well, and when it is dissolved barrel it up: it must stand nine or ten months at least.

Mushroom Ketchup.

Take a quantity of fresh mushrooms, and beat them by degrees in a mortar with salt; let them stand twenty-four hours; then turn them into a hair-sieve, and squeeze out the juice; put the whites of six cast eggs amongst it, and boil it ten minutes, then clear it through a jelly-bag. To every pint (two quarts) of juice allow an ounce of black, and half an ounce of Jamaica pepper, half a tea-spoonful of Cayenne, two nutmegs bruised, a quarter of an ounce of cloves, and a piece of sliced ginger. Give the whole a boil three minutes, and when it is cold bottle it up with the spiceries.

Walnut Ketchup.

Take some full grown walnuts before the shells turn hard, and prick them with a pin; make a pickle of salt and water strong

enough to bear an egg, and pour it boiling-hot over them; let them stand four days; then take them up, dry them in a cloth, and beat them fine in a mortar. To every hundred nuts take two bottles of strong stale beer, and let it stand on them ten or twelve days; then run it through a sieve, and clarify it as in the last receipt: season with white and Cayenne pepper, cloves, nutmeg, mace, ginger, and horse-raddish sliced, and a quarter of a pound of anchovies; let it boil until it taste strong of the seasonings, and when it is cold put it in bottles along with the spiceries.

Rum Shrub.

For a twenty-pint (ten gallon) cask, take eighteen pounds of single-refined sugar, orange and lemon juice, of each one pint (two quarts), and the grate of four dozen of these fruits. Infuse the grate in rum, and put it in the cask along with the sugar and juice. Shake it frequently, and stir it up with a stick till the sugar is dissolved; then fill up the cask with rum, and bung it up. Let it stand six weeks, or longer, till it fines.

Aquavitæ Shrub.

To every pint (quart) of spirits take half a pound of raw sugar, and the juice of a dozen of lemons, with the parings, after being infused in some of the spirits. Mix them, and add two pounds of whole raisins. Put it in a cask, and let it stand six weeks before it is bottled.

For a Twenty-Pint (Ten Gallon) Cask of Ginger Wine.

Take the thin parings of eighteen lemons, and steep them in a chopin (quart) of good spirits. Dissolve eighteen pounds of sugar in eight pints (four gallons) of water, and clarify with the whites of six eggs well beat, adding an ounce of bruised white ginger. Give the whole a boil for an hour, and put it in a tub: when it is lukewarm put in the juice of the lemons, and a toast spread over with yeast, then fill up the tub with cold water; stir the liquor well together, till the fermentation subsides, then add two pints (one gallon) of spirits, and rack it off in a cask. When the hissing has ceased, bung it up; and when the wine is perfectly clear, draw it off into bottles, and set them on end in a cool place.

Another.

To a twenty-pint (ten gallon) cask take a pound of ginger boiled eight hours on a slow fire, and filtered, (or bruised and infused eight hours in boiling water,) five pounds of raw sugar, the juice and parings of six pounds of oranges, and of twelve lemons, four gallons of whisky, and the whites of six eggs. Fill up the cask with cold water, and mix the whole well. It will be ready to bottle in a fortnight.

Currant Wine.

To every pint of fruit take one pound of lump sugar, and to every fourteen pints of it take six pints (three gallons) of water.—Mash the berries, and squeeze them through a sieve. Put the whole in a cask to ferment, stirring it well up; when the fermentation subsides, draw it off clear from the sediment. Wash the cask clean, and pour back the liquor into it, with the addition of some brandy, or other spirits.

Another.

Take the currants when fully ripe, strip them from the stems, and squeeze out the juice. To every two pints (one gallon) of

juice take four pints (two gallons) of cold water. Put in two spoonfuls of yeast, and, when the liquor has wrought two days in a tub, strain it through a hair sieve. Allow three pounds of loaf sugar to every two pints (one gallon) of the liquor; stir it well together to make it incorporate, and put it into a cask, with one ounce of dissolved isinglass, and two pints (one gallon) of brandy, or other good spirits, for each twenty pints (ten gallons) of the wine. When the fermentation and hissing has ceased, bung up the cask, let it stand four months, and then bottle it.

Mixed Wine.

Take an equal quantity of white, red, and black currants, cherries, and raspberries; mash them, and press the juice through a strainer, or thin cloth; put to one chopin (quart) of juice three quarts of water, and three pounds of good moist sugar; boil the sugar and water; scum it clean, and when cold mix the juice with it, and put it into a barrel that will just hold it. Put the bung in, but not quite close, till it has stood a week, then stop it close. Let it stand in the barrel four months, if a small one; if a large one, longer in proportion. When the

wine is put in the barrel, add to every ten pints (five gallons) of it one chopin (quart) of brandy.

Capillaire.

Take five pounds eight ounces fine sugar, and eight ounces brown sugar-candy, clarify it very fine, and boil it up to a good syrup; then add a gill of orange-flower water, and a glass of rum, to give it a good flavour; when cold, bottle it up.

Currant Wine.

To a twenty-pint (ten gallon) cask take eight pints one chopin (four and a half gallons) water, and twenty pints of good ripe currants. Mash the fruit well, and put it through a cullender; squeeze the juice repeatedly, throwing the water upon the fruit, and squeezing it till it become tasteless; then stir into the liquor fourteen pounds raw, or lump sugar, till it be dissolved.—Next day put the liquor through a hair sieve into the cask; let it ferment a few days, carefully filling up the cask with it; then add a little salt of tartar, to take off the acidity; when the fermentation is nearly over, add one pint (half a gallon) of spirits, and when the hissing ceases bung

it up; at the end of four months bottle it off. *Blackberry, mulberry,* and *raspberry* wine, is made after the same manner.

Noyeau.

To two gallons of brandy, or highly-rectified spirits, put a chopin (quart) of orange-flower water, in which dissolve three pounds refined sugar; according as you want it in strength, add apricot kernels bruised and infused for six weeks, then filter it through blossom paper. Bitter almonds are sometimes substituted in place of the kernels.

An Excellent Cordial.

Take two ounces cinnamon, two ounces coriander seed, half an ounce cloves, four drops mace, two nutmegs, two ounces bitter, and two ounces Jordan almonds; bruise the whole in a mortar, and put them to two pints (one gallon) strong whisky; let it stand a month, occasionally turning up the bottle three first weeks: prepare a syrup of three pounds of refined sugar, well clarified; pour off the clear part of the liquor, and filter the remaining part through blossom paper; then add the syrup warm, stirring it well to make it incorporate; cork, and set it aside eight days: bottle it in pint (mutch-

kin) bottles; it will keep any length of time, and in all climates, and is a most delicious cordial.

Brown Spruce Beer.

Fill a twenty-pint (ten gallon) cask half full with cold water, boil the other half, and dissolve in it nine pounds of treacle, and five ounces of fresh essence of spruce; mix the whole in the cask; when blood-warm add six gills yeast, and stir well together, by rolling the cask backwards and forwards; leave the bung out three or four days, to let it work, then bung it close, and eight days after bottle and cork it well; let it stand on end in a cool place fourteen days, when it will be fit for use.

White Spruce Beer.

For a cask of twenty pints (ten gallons) clarify twelve pounds lump sugar with two gallons of water, stir in six ounces fresh spruce, incorporate it with as much cold water as will fill the cask, adding half a pint (mutchkin) yeast; roll the cask, to mix it well, take out the bung, and let it work four days; bottle it off, and it will be ready to drink in ten days. A little fining improves it.

Treacle Beer.

For a twenty-pint (ten gallon) cask boil an ounce and a half of fresh hops an hour, in four pints (two gallons) of water; add three pounds and a half of treacle, and let all boil fifteen minutes longer; strain it into a cask, and fill it up with cold water; when it is blood-warm stir in two gills good yeast, mix it well, and let it work till the fermentation is nearly over. Four bottles of strong ale, or porter, may be substituted in place of the hops, then bottle it.

Elder Wine.

To every chopin (quart) of the flowers take two pints (one gallon) of water, and three pounds of loaf sugar: boil it, and pour it over the flowers; strain it after it has stood three days, and put it into a cask. To every twenty pints (ten gallons) of the liquor add one ounce of isinglass dissolved in cyder, and six whole eggs; then bung up the cask, and let it stand six months.

Gooseberry Wine.

To two pints (one gallon) of water put three pounds of lump sugar; boil it a quarter of an hour, then scum it, and let it stand

till it is almost cold; bruise eight pints (four gallons) of ripe gooseberries in a mortar, and put them into the liquor; let it stand two days, stirring it every four hours; then strain it through a flannel bag into a cask; steep half an ounce of isinglass in a chopin (quart) of brandy two days, then beat it in a mortar with five whites of eggs, and whisk it half an hour; put the whole in a cask, and beat them well up; bung it, and let it stand six months.

Raisin Wine.

Boil twenty pints (ten gallons) of spring water one hour; to every eight pints (four gallons) take six pounds of Malaga raisins, picked, and half chopped; put them into the liquor when it is milk-warm, and stir it well twice a-day for nine or ten days; then press it through a hair sieve: pour the liquor into a cask, and after it has stood three months bottle it up.

Raspberry Wine.

Gather the fruit when it is ripe and dry; bruise it instantly, to preserve the flavour, and take one pound of fine powder sugar to each chopin (quart) of juice, and mix them; then put in eight pints (four gal-

lons) of cold water, and two pounds more for each chopin (quart) of the liquor; stir the whole well together, and let it ferment three days, stirring it five or six times a day; then put it in a cask, and for every two pints (one gallon) of liquor put in two whole eggs, taking care not to break them; close it well up, let it stand three months, and then bottle it.

Lemon or Orange Syrup.

For every mutchkin (pint) of juice, clarify a pound and a half of sugar; set it on the fire, and let it boil for ten minutes, adding to it some of the thin parings; then take it off, and when it is cold bottle it.

Syrup of Clove July flowers.

Cut off the white ends, and to every pound of the flowers allow a chopin (quart) of water, and about a dozen of cloves; put them into a stone jar; tie it up close with paper, and place it in a pot of cold water: let it boil for five or six hours, taking care the water does not get into the jar; then take out the flowers, squeeze them through a clean cloth, and to every mutchkin (pint) of juice put in a pound of clarified sugar: give it a boil, and when cold bottle it up.

Syrup of Violets.

Pick them off the stalks, and to every pound of the flowers take a mutchkin (pint) of boiling water: cover them up close, and let them stand for twenty-four hours, then strain it. To every mutchkin (pint) of juice take two pounds of refined sugar clarified, and finish as in last receipt.

Syrup of Turnips.

Wash and dry some turnips, beat them in a mortar, and strain them through a cloth; to every mutchkin (pint) of juice take a pound of clarified sugar, and finish as before.

Syrup of Nettles.

Take red nettles in the spring, and pick and wash them clean; beat them in a mortar, and squeeze out the juice; let it stand twenty-four hours to settle, then pour it off, and to every mutchkin (pint) of juice take a pound of clarified sugar, and finish as before.

Conserve of Roses.

Take the red part of the true scarlet rose, and to each pound of it beat and sift two

pounds of fine sugar; beat them in a marble mortar, and stir in the sugar by degrees, to mix thoroughly.

Black, or Morella Cherry Brandy.

Stone eight pounds of these cherries, bruise the stones, and put the whole in eight pints (four gallons) of the best brandy; cover them up close, and let them stand a month or six weeks; then pour off the liquor, and bottle it up.

French Ratafia Brandy.

To two pints (one gallon) of brandy take four ounces of apricot and peach kernels bruised, (or two ounces of cut bitter almonds,) the parings of a dozen of lemons, and of six oranges cut thin, an ounce of bruised coriander seed, half an ounce of broke cinnamon, and twenty whole cloves: mix the whole, and let it stand a month or six weeks, stirring it often; then put it through a sieve, and mix in one pound and a half of clarified sugar; then bottle and cork it loose, and let it stand till it is quite fine, then filter it, and put it into other bottles. A pint (two quarts) of rum, or good whisky, mixed among it, makes an excellent cordial, or seasoning for puddings.

Lemonade.

Boil two pints (one gallon) of water and two pounds of loaf sugar softly, three quarters of an hour, with the parings of a dozen of lemons; when cold, pick out the parings, and squeeze in the juice; spread a piece of brown toasted bread with yeast, and put it to the liquor; let it stand two days, then bottle it up.

A Rich Eating Posset.

Take a chopin (quart) of sweet cream, half a pound of common biscuit, beat and sifted; six ounces of sweet almonds, blanched and beat up with a little sweet milk; mix the whole together, and let them boil a while; cast nine eggs (keeping out six of the whites,) put them into a mutchkin (pint) of white wine, sweeten and season with sugar and beat cinnamon; set it on the fire to come a-boil; then put it into a bason; stir in the cream by degrees, and strew sugar and cinnamon over it. It looks pretty with sliced almonds stuck on the top, and is a proper middle dish for supper.

A Common Eating Posset.

Warm a bottle of good ale, and a mutch-

kin (pint) of wine with a little beat cinnamon and sugar. Cut some thin slices of toasted bread in dices, and put it amongst it, with three mutchkins (three pints) of new milk boiling hot; stir it about with a spoon, and cover it up; send it hot to table, either in a bason or tureen. It is a good supper dish.

An Ale Posset.

Boil a mutchkin (pint) of new milk with a spoonful of grated bread; sweeten a bottle of strong ale, and season it with nutmeg; put it in a bason, and pour the milk boiling hot upon it; stir it about, and then let it stand till the head rise.

Sack Posset.

Grate three savoy biscuits, and put it into a chopin (quart) of cream, or new milk; let it boil a little; then sweeten and season it with cinnamon and nutmeg; stir in a mutchkin (pint) of warm sack, and serve it in a bason with dry toast.

Panada.

Put a large crumb of bread in a sauce-pan, with a mutchkin (pint) of water, and a few blades of mace; boil it till the bread is

soft; then pour off the water, beat it very smooth, and put in a little wine (or butter) and sugar.

Jelly for a Consumption.

Take a pound of hartshorn shavings, nine ounces of eringo root, three ounces of isinglass, a chopin (quart) of bruised snails, and four ounces of viper powder. Put the whole in two pints (four quarts) of water; let it boil till the jelly is reduced to one pint, and then strain it through a sieve: when cold, stir it into a pan with a mutchkin (pint) of Rhenish wine, half a pound of brown sugar-candy, the juice of two Seville oranges, and the whites of three or four beat eggs; let it boil for three minutes, then run it through a jelly-bag, and pot it up.—A tea cup-full of this jelly may be taken twice a-day.

DIRECTIONS

FOR

CARVING MEAT.

POULTRY.

To cut up a Turkey.

FIRST raise the legs, and open the joints; then lace down both sides of the breast, and open the pinions. Raise the merry-thought between the breast and the top; raise the brawn, and turn it outwards on both sides; divide the wing-pinions from the joint, then the body.—A *capon*, *bustard*, *pheasant*, and *teal*, are cut in the same way.

To wing a Partridge and Quail.—Nothing more to do with these birds, than to raise their legs and wings.

To lift a Swan.—Slit it down the middle of the breast, quite through the back, from the neck to the rump, and divide it handsomely in two parts.

To display a Crane.—Just unfold the legs and cut off the wings.

To dismember a Heron, &c.—Cut off the legs, lace down the breast on both sides, and open the breast-pinion. Raise the merry-thought, and then the brawn. Sever the wing-pinion from the joint next the body; cut off the sharp end of the pinion, and supply it with the middle piece.—A *capon*, *pheasant*, and *bittern*, may be cut up the same way.

To thigh a Woodcock, &c.—Raise the legs and wings in the same manner as a fowl.—*Curlews*, *plovers*, and *snipes*, are done the same way.

To rear a Goose.—Cut off the legs and the belly-piece close to the extremity of the breast; lace the breast down on both sides, about half an inch from the sharp bone.—Divide the pinions and the flesh first laced with a knife, which must be raised from the bone, and taken off from the body with the pinion; then cut off the merry-thought, and another slice from the breast-bone, quite through; lastly, turn up the body, and cut the back asunder above the loin.

To unbrace a Mallard, or Duck.—Raise the pinions and legs, then the merry-thought, and lace down the breast on both sides.

To unbrace a Rabbit.—Turn the back downwards, and divide the apron from the belly; then slip the knife between the kidneys, and loosen the flesh on each side. Turn the belly, cut the back crossways between the wings, and draw down the knife on both sides of the back-bone, taking care to separate the sides and legs nicely from the back.

To cut up a Hare.—Put the point of a knife under the shoulder, and cut through all the way down to the rump, on one side of the back-bone. Cut the other side in the same manner. By doing so, the body will be divided into three parts. Then cut the spine, or back-bone, into small pieces, which is reckoned the tenderest and most delicate part; separate the legs from the back-bone, and take off the shoulders.

To cut up a Fowl.—Whether boiled or roasted, it is done in the same manner. Lay it on a plate; remove the wings, legs, and merry-thought, and take off the neck-bones; then separate the breast from the back, by cutting through the ribs on both sides from the neck downwards. Turn up the back, and fix a fork under the rump; press down the back with the edge of a knife, and it will then easily divide; then

lay the lower part of the back upwards upon a plate, and cut off the side-bones

N. B.—The most esteemed parts of a fowl are the wings, breast, and merry-thought; next to them, the neck and side-bones. The legs are tenderer when boiled than roasted. Every part of a chicken is good and juicy; the thighs are tender, the bones easily broken, and the gristles and marrow very delicate.

BUTCHER MEAT.

Haunch-Bone of Beef.—As this piece suffers much from the water in boiling, before helping it about, cut off a slice the whole length. Cut the soft fat on the back, resembling marrow, and the firmer fat, in thin horizontal slices to those who like it; for although the upper part of this piece is the handsomest, tenderest, most juicy, and enriched with fat, yet some people prefer a slice from the under part, which is leanest.

Tongue.—Cut it crossways, in the thickest part, and take slices from thence, because the most tender and juicy parts are about the middle, and near the root; as, towards the tip, the meat is both close and dry. It is generally eat with veal, or fowl.

Surloin of Beef.—In carving this joint,

the taste of the company is to be consulted: some people begin to carve it at the ends, cutting off the outside pieces; while others begin at the middle, where it is most fleshy. It may, however, be observed, that the meat on the upper side of the ribs is firmer, and of a closer texture, than the fleshy part underneath, which, being tender, is on that account preferred by some. The slices ought neither to be cut too thick nor too thin.

Brisket of Beef.—This part is generally boiled, and cut the long way, quite down to the bone. The fat of this slice is firm and gristly. Before helping it about, always cut off, and lay aside, the outer piece.

Buttock of Beef.—This is also a boiling-piece, and easily carved. Take a thick slice off all round it, and cut the principal part handsomely, so as to present again when cold.

Breast of Veal.—Cut it across quite through, dividing the gristles from the rib bones; which is easily done, by entering a knife at the top between any two of the ribs, and cutting downwards.

Knuckle of Veal.—This is always boiled, and much esteemed on account of the sinewy tendons attached to it. It can hardly be cut amiss, though it is usual to begin at

the thickest part. The bones are easily separated at the joints, and afford delicate picking.

Leg of Mutton.—It is carved in the same manner, whether boiled or roasted. Sometimes it is cut long ways, but generally it is cut across in the thickest part, quite down to the bone, through the kernel of fat called the Pope's eye, of which many people are fond. The juicy part is the thick of the leg; but some prefer the drier part, (which they call venison,) about the shank or knuckle, though it is certainly the coarsest part of the joint.—The meat about the cramp-bone is reckoned delicate.

Shoulder of Mutton.—This joint is rich and full of gravy, and on that account is preferable to the leg; besides, there are a variety of nice pieces in it. Begin to cut at the hollow part straight down to the bone; the gravy will then run from it, and the part will open wide enough to take many nice pieces from it. The best part of the fat lies on the outer edge, and is cut in thin slices. Some excellent pieces may be taken from both sides of the ridge of the blade-bone; and on the underside of the shoulder there are two parts very full of gravy, which many prefer to the upperside.

The parts about the shank and knuckle, though coarse and dry, are liked by some people.

Saddle of Mutton.—This is sometimes called a chine, and consists of two loins together, the back-bone running down the middle to the tail. Cut the fleshy parts in long slices, and the tail in small pieces at the joints.

Fore-Quarter of Lamb.—This is always roasted. First separate the shoulder from the breast, and squeeze an orange or lemon on the parts; sprinkle them with salt, and join them again; then separate the gristly parts from the ribs, to make them divide easily, and carve the shoulder in the same way as mutton. The company can thus be served with the ribs, gristly part, or shoulder, as they incline.

Ham.—There are three ways of cutting a ham; some begin at the knuckle, some begin at the thick end, and others in the middle, which is perhaps the best method. It must be cut in very thin slices.

Roasted Pig.—It is not always sent to table whole, but is previously cut up by the cook; who takes off the head, splits the body down the back, and garnishes with the chops and ears. Before it is helped

about, separate the shoulders and legs from the body. The most delicate parts are the neck and ribs, but every part of a young pig eats well.

Haunch of Venison.—First cut it cross down to the bone at some little distance from the knuckle; then from the middle of that cut make another, as deep as you can, the length-way, so that the two cuts may form the letter T: after this, take as many slices lengthways as you may find occasion for. These slices must neither be cut too thick nor too thin. They are served up with some of the fat and gravy, along with red currant jelly.

FISH.

Salmon.—The belly is the fattest part; it is therefore proper to help a thin slice of both back and belly along with the skin, to those who like it.

Turbot.—The thickest part of it is esteemed the best. Enter the fish-knife in the middle, over the back-bone, and take off a neat piece on one side close to it.

Soals.—Cut them right through the middle, bone and all.

Eels.—The thickest part of them is most

esteemed: cut them in pieces quite through the bone.

To preserve the Whiteness and Flavour of Fresh Fish.

The fish being well cleaned, washed, and wiped, cut and pare off the tails and fins, to make them bleed; then pass a rod through the under chop, and hang them. This will make them of a delicate whiteness and flavour, prevent their being discoloured by the blood, and of course make them keep longer.

RULES

FOR

PLACING DISHES ON A TABLE.

THE grand object, in the setting out of a table, is to have it furnished with the best of meats, well dressed, and arranged with taste and judgment.

If *three* courses are intended, the *first* generally consists of soup, or of fish dressed or plain boiled; the *second*, of roasted, baked, or made dishes; and the *third*, of dessert and ornamental dishes, for which, see chap. v. p. 251.; also of fruits, natural, artificial, and preserved; custards, cheese-cakes, fritters, meringues, wafers, &c.

If there is only to be *one* course, and the company very large, the table must be furnished with good substantial dishes, and participate of the other two courses. In that case, too, soup may be placed at both ends, and removed by fish. If there is no soup, plain or dressed fish, or made dishes, may be substituted in its place.

TABLES

OF

SIXTEEN DINNERS,

FROM FIVE TO NINETEEN DISHES.

Five Dinners of Five Dishes each.

No. I.

Broth, or Soup.

Potatoes. Bread Pudding. Pickles.

Roast Beef.

No. II.

Dressed Fish.

Small Tarts. Potatoe Pudding. Cheese-cakes.

Roast Mutton.

No. III.

Beef Bouille.

Rice Pudding. Soup. Apple Tart.

Roast Ducks.

No. IV.

Breast of Veal Ragooed.

Potatoes. Orange Pudding. Sallad.

Roast Lamb.

No. V.

Green Pease Soup.

Fish. Giblet Pie. Scolloped Oysters.

Roast Veal.

Three Dinners of Seven Dishes.

No. VI.

Tarts.	Soup.	Cheese-cakes.
	Plum Pudding.	
Potatoes.	Roast Beef.	Pickles.

No. VII.

Salt Fish.	Dressed Lamb's Head.	Potatoes.
	Baked Pudding	Stewed Cu-
French Beans.	Roast Loin of Mutton.	cumbers.

No. VIII.

Egg Sauce.	Fresh Fish.	Potatoes.
	Soup.	
Cold Tongue.	Roast Pig.	Spinage.

Two Dinners of Eight Dishes

No. IX.

	Soup. Remove,	
Crimped Had-	Beef-Steak Pie.	Scolloped Oys-
docks.		ters.
Dish of	Apple Tart.	Bread Puddings.
Maccaroni.	Roast Goose.	

No. X.

Fish and Sauce. Remove,
Stewed Round of Beef.

Boiled Rice.	Italian Baskets.	Curried Fowl.
	Tart with Crocant,	
Maccaroni pie.	Roast Veal.	Apple Loaf.

Dinner of Nine Dishes, and a Remove.

No. XI.

	Hare Soup. Remove,	
Jam Tart.	Veal Olive Pie.	Bread Pudding.
	Dish of Jelly.	
	Trifle.	
Ragooed Palates.	Dish of Jelly.	Veal Olive Pie.
	Roast Turkey.	

Dinner of Eleven Dishes, and a Remove.

No. XII.

Ragoo of Palates and Kernels.	Soup. Remove, Ragooed Pigeons.	Veal Olives.
	Preserved Cucumbers.	
Cod's Sounds.	Hen's Nest.	Salmon.
	Preserved Oranges, with a Crocant.	
Marrow Pasty.	Roast Saddle of Mutton.	Apple Tarts.

Dinner of Thirteen Dishes, and a Remove.

No. XIII.

	Soup. Remove,	
Curried Rabbits.	Boiled Jigot of Mutton.	Boiled Rice.
Fowls Marinated.	Veal Crockats.	Bacon Ham.
	Two Servers of Preserves.	
Blamange.	Jellies and Syllabubs.	Trifle.
Cheese-Cakes.	Lobster Boiled. Roast Turkey.	Tarts.

SUPPER DISHES.

Scotch Collops
Potatoes, scolloped, or roasted
Ham, or cold meats, in slices
Rabbits, smothered, or roasted
Chickens, boiled, or roasted
Tripe, fricasseed, or boiled
Fried sausages and eggs
Roasted duck
Veal crockats
Poached eggs on a toast, or with spinage
Tongue and spinage
Veal cutlets
Lobster, boiled or fricasseed
Minced meats
Fritters and puffs
Cheese-cakes, tarts, custards
Creams and Jellies
Syllabubs and blamange
Fish of any kind
Stewed pears, or apples
Italian baskets
Mutton chops
Green pease
Vegetables
Stewed mushrooms
Preserves
Patties of any kind
Oysters, plain or dressed
Potted meats
Mince-pies
Italian cheese
Light puddings, and pancakes
Palates ragooed, fricasseed, &c.
Beef steaks
Stewed giblets
Collared meats
An amulette
Toasted cheese

PIECES IN BUTCHER MEAT.

In a Bullock

Are the head, tongue, palate—the entrails are the sweet-breads, kidneys, skirts, and tripe—the double, the roll, and the reed-tripe.

The fore-quarter consists, first, of the haunch, which includes the clod, marrow-bone, shin, and sticking-piece, or neck-end.—Next, of the leg-of-mutton piece, with part of the blade-bone; then the chuck-piece, the brisket, the four ribs, the middle rib, called the chuck-rib.

The hind-quarter consists of, first, the sirloin and rump—the thin and thick flanks, and veiny piece—then the chuck-bone, buttock, and leg.

In a Sheep

Are the head and pluck, which includes the liver, lights, heart, sweet-breads, and melt.

The fore-quarter consists of the neck, breast, and shoulder.

The hind-quarter consists of the leg and loin.—The two loins together is called a saddle of mutton.—The small fat mutton is most esteemed.

In a Calf

Are the head, pluck, liver, lights, heart, nut, and melt —the skirts, the throat, sweet-bread, and the wind-pipe sweet-bread, which is the finest.

The fore-quarter consists of the shoulder, neck, and breast.

The hind-quarter of the leg, which comprehends the knuckle, fillet, and loin.

In House Lamb

Are the head, pluck, liver, lights, heart, nut, melt, sweet-breads, lamb-stones, skirts, and some of the liver.

The fore-quarter consists of the shoulder, neck, and breast.

The hind-quarter consists of the leg and loin.

In a Hog.

The head and inwards, consisting of the liver, crow, kidney, skirts, chitterlains, and the tripes, which are used for sausages.

The fore-quarter consists of the loin and spring—if a large hog, a spare-rib may be cut off it.

The hind-quarter, only of the leg and loin.

N. B.—*A Bacon Hog* is cut in a different way for the purposes of making bacon ham, and pickled pork. The liver and crow fried with bacon, and the feet and ears soused, are generally much liked.

ARTICLES IN SEASON EVERY MONTH OF THE YEAR.

BUTCHER MEATS.

Beef, mutton, and veal, are in season all the year.—*House-lamb*, in January, February, March, November, and December.—*Grass-lamb*, in April, May, June, July, August, September, and October.—*Pork*, in January, February, March, September, October, November, and December.—*Buck-venison*, in June, July, August, and September.—*Doe-venison*, in October and December.

POULTRY.

January.—Hens, turkeys, capons, pullets, with eggs, fowls, chickens, hares, wild-fowl, tame rabbits, and pigeons.

February.—Turkeys and pullets with eggs, capons, fowls, chickens, hares, tame and wild pigeons, tame rabbits, green geese, ducklings, and turkey poults.

March.—The same as the preceding month—only wild-fowl is out of season.

April.—Pullets, spring fowls, chickens, pigeons, young wild rabbits, leverets, young geese, ducklings, and turkey poults.

May and *June.*—The same as last month.

July—The same as April, with the addition of young partridges, pheasants, and wild ducks, called flappers, or moulters.

August.—The same as July.

In *September*, *October*, *November*, and *December.*—All kinds of fowls, both wild and tame, are in season.

FISH.

January, February, March, April.—Haddocks, cod, soles, turbot, thornback, skate, whitings, smelts, carp, tench, perch, eels, lampreys, plaice, flounders, lobsters, crabs, cray-fish, prawns, oysters, sturgeon, and salmon.

May, June, July, August.—Turbot, mackerel, trout, carp, tench, pike, salmon, soles, herrings, smelts, eels, mullets, cray-fish, and prawns.

September, October, November.—Salmon, trout, smelts, carp, tench, doree, herbet, halibut, brills, gudgeons, pike, perch, lobsters, oysters, muscles, and cockles.

December.—Haddocks, cod, codlings, soles, carp, smelts, gurnets, sturgeon, dorees, halibut, herbet, gudgeons, eels, oysters, cockles, and muscles.

FRUITS AND VEGETABLES.

January, February, March, April.—Apples, pears, nuts, almonds, raisins, grapes, oranges.—Cabbage, savoys, coleworts, sprouts, brocoli, purple and white spinage, cardoons, parsnips, carrots, turnips, cellery, endive, onions, potatoes, beets, garlic, shallot, mushrooms, burnet, parsley, thyme, savoury, rosemary, sage, sorrel, marigolds, lettuce, cresses, mustard, rape, raddish, tarragon, mint, chervil, Jerusalem artichokes, clary, tansy, cucumbers, asparagus, and purslane.

May, June.—Strawberries, cherries, and currants for tarts, gooseberries, apricots, apples, pears. Cucumbers, pease, beans, kidney-beans, asparagus, cabbages, cauliflowers, artichokes, carrots, turnips, potatoes, radishes, onions, lettuce, all kinds of sallad, pot-herbs, parsley, and purslane.

July, August.—Pears, apples, cherries, strawberries, raspberries, peaches, nectarines, plums, apricots, goose-

berries, melons.—Pease, beans, kidney-beans, cabbage, cauliflower, cucumbers, mushrooms, carrots, turnips, potatoes, radishes, finocia, scorzonera, falsafy, artichokes, cellery, endive, chervil, sorrel, purslane, parsley, all sorts of sallad and pot herbs.

September, October.—Plums, peaches, pears, apples, grapes, figs, walnuts, filberts, hazel-nuts, medlars, quinces, lazaroles, melons.—Pease, beans, kidney-beans, cauliflower, cabbages, sprouts, carrots, turnips, parsnips, potatoes, artichokes, cucumbers, mushrooms, shallots, onions, leeks, garlic, scorzonera, falsafy, cacdons, endive, cellery, parsley, lettuce, all sorts of sallad and herbs.

November. December.—Pears, apples, bullace, chesnuts, hazel nuts, walnuts, medlars, services, grapes.—Cabbages, savoys, brocoli, sprouts, colewort, cauliflower, spinage, Jerusalem artichokes, carrots, turnips, parsnips, potatoes, falsafy, skirrets, scorzonera, onions, leeks, shallots, recombole, beet, chard-beet, cardoons, parsley, cellery, cresses, endive, chervil, lettuce, small sallad, and all sorts of herbs.

THE END.

EDINBURGH:
Printed by J. Ruthven & Sons,
1820.